Colonial Cook Book

REVISED AND REPRINTED
1930

Issued by
THE HOME DEPARTMENT
of the
FIRST PRESBYTERIAN CHURCH
AMAGANSETT, N. Y.

COLONIAL COOK BOOK

ISSUED BY THE HOME DEPARTMENT

OF THE SUNDAY SCHOOL OF THE PRESBYTERIAN CHURCH

AMAGANSETT, NEW YORK, 1918

COMMITTEE

Mrs. John D. Edwards
Mrs. Charles Phillips
Mrs. Edward Lester
Mrs. Anna Canfield
Mrs. Emil Gardeil
Mrs. Joseph Zenger

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COMMITTEE

Mrs. John D. Edwards
Mrs. S. J. Kelsey
Mrs. Peter Sturcke
Mrs. Walter Hudson

TABLE OF MEASURES

1 cup equals ½ pint
4 cups liquid equal 1 quart
2 cups pulverized sugar equals 1 pound, 2 ounces
1 pint milk equals 1 pound
1 pint chopped meat equals 1 pound
1 rounded tablespoon butter equals 2 ounces or ¼ cup
1 tablespoon liquid equals ½ ounce
9 large eggs equals ½ pound
2 rounded tablespoons flour equals 1 ounce
1 heaping tablespoon sugar equals 1 ounce

TIME TABLE

Beef sirloin per pound—8 to 10 minutes, rare; 10 to 12 minutes well done
Chicken, 3 to 4 pounds weight—1½ hour
Lamb, well done, per pound—15 minutes
Veal, well done, per pound—20 minutes
Pork, well done, per pound—30 minutes
Potatoes boiled—30 minutes; baked—45 minutes
Squash, boiled, 1 hour
Peas—15 to 20 minutes
Shell beans—1½ to 2 hours
String Beans—1 to 3 hours
Green corn—10 to 40 minutes
Asparagus—15 to 30 minutes
Cabbage—1 to 2 hours
Turnips—1 to 2 hours
Spinach—½ hour
Onions—1 to 2 hours
Beets—1 to 3 hours
Parsnips—½ to 1 hour

THE LAND OF THE PAUMANACK

In the land of the Paumanack,
  Where the dawn comes from the east,
Dwelt the bold and fearless Montauks,
  Ere their fame and glory ceast.
  Touched foot on the Island's strand
Long before the pale faced brother
These old tribes in wealth and power,
  Roamed here by Old Ocean's sand.

Roamed and dwelt in peace and plenty
  Wigwams filled with growing race,
Lodges heaped from ground to top pole
  With the furs and pelts of chase;
Waists of deer skin, soft and pliant,
  Leather buskins darned with quills,
Feathers dyed in brightest colors,
  Wampum from Old Ocean's hills.

Yes, they'd wealth and warriors many—
  Strong and fearless, brave and true,
Quiet, keen, but quick to passion,
  Friend to need—a foe to rue.
Maidens, fair as sun of morning,
  Mated well with these young braves,
As they now do in these places
  Close beside Old Ocean's waves

There were worthy men in council
  Showing wisdom of a seer—
There were hunters who roamed inland,
  Chasing fox and wolf and deer.
Valiant aids to our forefathers
  When they landed on this shore,
Built their homes and reared their children
  By old Ocean's steadfast roar.

* Land of Tribute

(Over)

At the feasts the squaws quite fitly
Used the fruits sent to their hands,
Made the pudding filled with berries,
Grapes and plumbs grown by the sands.
Deer and wild fowl in abundance,
Pemmican† with ground nuts boiled
Feast well fit for braves or sachem
While Old Ocean moaned and toiled.

Within the lands of this old nation,
At the "Indian's Drinking Place,"‡
Dwells a band of working women,
Different tongue and paler face,
Hearts made of the same firm fibre,
Wills no man can bend or break,
And imbued with same strong sea air,
Vigor from Old Ocean take.

Laboring for the public welfare,
Toiling for the good of all,
Counting no task great or heavy
For their church, their home, their hall;
Asking help for home advancement,
Taking aid from those who will;
Pressing onward like the sea waves,
Like Old Ocean—never still.

So we send this year a message,
To our friends both far and near;
Recipes from ancient granddames,
Hoarded by their children here.
Take each one and as you test it
May each turn out just as fine,
And each have the self same flavor
As beside Old Ocean's brine.

—Mrs. H. T. Barnes

‡ Amagansett.
† Pulverized deer meat and cornmeal packed in skins.

SOUPS

CLAM BROTH—Heat clam broth to boiling point, add clams cut fine, season with salt, pepper and butter. Serve hot with toasted crackers.
Mrs. C. W. Mallison

TOMATO SOUP OR BISQUE—One qt. canned tomatoes, 1qt. water, 1 large onion cut fine; boil 1 hr., thicken, add pinch soda, let come to a boil and strain; season with salt, pepper and butter. To make bisque, add half the quantity of water and 1 pt. milk. Mrs. E. J. Gardell

PEA SOUP—Cook 1 can peas and 1 onion in 2 cups cold water one-half hour; press through a sieve; make a white sauce of 2 tablespoons butter, 2 of flour and 3 cups milk; add to other mixture; season with salt, pepper and a little sugar. Serve with a teaspoonful of whipped cream to each plate. Fresh peas may be used. Mrs. C. W. Mallison

CELERY SOUP—Clean and cut up 3 cups celery, cook in 1 pt. boiling water until tender; rub through a sieve; scald 1 cup milk with 1 slice onion in it; add to celery; blend 3 tablespoons flour and one-fourth cup butter; boil all together. Season. Mrs. Ralph Boughton

TOMATO SOUP—One peach basket ripe tomatoes (24 lbs.), 1 bunch celery (blanched), 7 medium size onions, 14 sprigs parsley, 14 bay leaves, 4 whole cloves, 1 pepper, seeds removed; put onions, celery, parsley and pepper through chopper; mix with tomatoes, cook slowly 2 hrs., strain; cream and add to strained tomatoes: 1½ cups flour, 1 cup sugar, ½ lb. butter, 12 level teaspoons salt; cook ½ hour and put in hot cans. When used, dilute with equal amount milk or water.
Mrs. W. C. Robins

MOCK BISQUE SOUP—Add ½ teaspoon soda to 1 pt. stewed tomatoes and strain; heat 1½ pts. milk in double boiler, use enough of it cool to mix tablespoon flour to paste, stir into the hot milk and cook 10 minutes; add pepper, salt, butter size of an egg and lastly the tomato. Serve at once.
Mrs. Anna Canfield

POTATO SOUP—Cut in small pieces 1 qt. of potatoes, add ½ can tomatoes, a little celery, parsley, salt and pepper and a marrow bone. Cook 2 hours.
Mrs. E. H. Lewis

VEGETABLE SOUP—One shin beef boiled about half hour; 1 cup tomatoes, half cup barley, 2 large onions, 6 large potatoes, 4 large carrots, 1 small bunch parsley, 3 pieces celery. Cut all vegetables small, boil slowly about 2 hours, salt to taste. Mrs. James Eichhorn, Sr.

CLAM SOUP—Twenty-five clams opened raw and chopped fine, add three quarts of water; boil them half hour, then add 1 pt. milk, 1 onion chopped fine, thicken with butter and flour, beat 3 eggs in a bowl and pour broth over them boiling hot. Mrs. N. D. Miller

POTATO SOUP—Two qts. water, 6 medium size potatoes, 1 onion chopped fine, 1 cup sweet milk, small lump butter, parsley or celery. Cook slowly a long time. Mrs. Frank Griffing

MUTTON BROTH—Cut in pieces 2 lbs. neck of mutton, pour cold water over and drain immediately; place on stove in cold water and boil slowly; add 2 teaspoons salt; boil slowly for 1 hour, skimming occasionally; add 2 carrots, 2 onions, cut fine, also 2 tablespoons barley; cook until tender; add 2 teaspoons chopped parsley and 2 of celery just before serving. Mrs. Frances Mulford

LOBSTER SOUP—The meat of 2 small lobsters, cut fine, 1 pt. cream and 1 pt. milk, simmer 20 minutes; add 1 tablespoon flour wet with cold milk; salt and pepper to taste; just before serving add 1 tablespoon butter. Strain or not, as desired. Serve hot. Mrs. C. W. Mallison

BEEF BROTH—One-half pound beef or mutton put in a covered glass jar with 1 pt. cold water and a little salt; set in kettle of cold water and let come to boil slowly; cook 2 hours. Mrs. E. J. Gardell

SEA FOODS

LOBSTER A LA NEWBURG—Season 1 pt. diced lobster with ½ teaspoon salt, dash of cayenne, pinch of nutmeg; put in sauce pan with 2 tablespoons sherry; cook 5 minutes; add ½ cup cream beaten with the yolks of 2 eggs; stir until thickened; take quickly from fire. Mrs. John S. Edwards

CLAM CHOWDER—Fry 4 good sized slices salt pork; chop 1 qt. potatoes, 2 onions and cook with pork, adding a little water; when tender add 1 qt. chopped clams and ½ cup cream; tomato may be added. Mrs. Joshua Edwards.

FRIED SCALLOPS—Take scallop eyes and roll in cracker crumbs and beaten egg. Fry in hot lard. Mrs. E. J. Gardell

TO FRY FISH—Have the fish well dried, dip in beaten egg, then in cracker crumbs and fry in hot salt pork fat. Mrs. W. T. Lusty

CREAMED OYSTERS—One pt. cream, 1 qt. oysters, 1 tablespoon flour, salt and pepper; boil cream and thicken; heat oysters in their own liquor and strain; add cream when hot; serve on round pieces of toast.
Mrs. Mulford

FISH APPETIZER—Use equal portions of mashed sardines and hard boiled egg yolks, seasoned with lemon juice, pile on crackers, bread or lettuce leaves with minced whites of eggs around it and lay slices of pickles diagonally across the top. One small can of sardines needs 1 lemon and 3 eggs.
Mrs. Jennie Mitchell

FRIED CLAMS—For 1 quart of clams separate the rims and head from the soft parts, chop fine, then add 1 egg, cracker crumbs enough to hold together good, salt and pepper to taste; add soft parts whole; fry in hot lard until brown.
Mrs. Herbert Lester

CLAM SOUP—Boil juice of clams, make a little drawn butter and mix with the juice, stir until it boils; chop up clams and put them in; season to taste with pepper, salt, and little lemon juice; cream or milk is to be added; boil over slow fire 1 hour. Mrs. Edward H. Lester

FISH CHOWDER—Cut 2 or 3 pieces of salt pork into dice pieces; fry to crisp, turn whole into chowder kettle; pare 6 large potatoes and cut them in slices; peel onion and chop fine; put potatoes in kettle with part of onion; cut fish into convenient pieces and lay over potatoes; sprinkle over it the rest of onion; season with salt and pepper; add just enough water to cover to top of fish; pour over all 1 quart tomatoes, cover closely and allow to cook about as long as takes potatoes to boil. Mrs. Edward H. Lester

CLAM STEW—Fry several pieces of salt pork in kettle, then put in about 1 dozen potatoes sliced, just about cover with water; salt and pepper; 1 tablespoon of flour; let boil about 10 minutes before putting in clams, small clams desired. This is very good with dumplings. For dumplings—1 pint of flour, 2 teaspoons baking powder, wet with water; should be put on top of stew and boil 20 minutes without removing cover.
Mrs. Herbert Lester

CANNED FISH—Have the fished dressed and cleaned; sprinkle with salt; pack in cans, add 1 teaspoon each cloves and allspice, fill with cold vinegar, partly fasten tops on cans and boil in boiler 3 hours; tighten tops securely.
Mrs. Herbert N. Edwards

BAKED LOBSTERS—Cut live lobsters in half as for broiling; place in dripping pan with butter dotted on each piece; bake in oven from 30 to 35 minutes, basting frequently with the butter. W. M. Terry

CODFISH CAKES—One pt. bowl of picked up codfish, 2 pts. mashed potatoes seasoned, butter size of egg, 1 beaten egg, ½ cup sweet cream; mix thoroughly; shape as tennis ball and fry in hot fat. Gene Finch Barnes

FILET OF SOLE—Dress and clean a flounder, removing all bones, cut in pieces, roll in egg and cracker crumbs and fry brown. Mrs. S. S. Edwards

CLAM PIE—One quart hard clams chopped, 4 rolled crackers, 4 tablespoons milk, 4 tablespoons clam juice, peppers; put pieces of butter on top; bake in 2 crusts 1 hour. Mrs. Raymond Tuttle

CLAM PIE—Steam 16 large hard-shelled clams until they open. Chop with meat chopper; slice thin 4 small potatoes and cook in clam broth until tender; make a pint of rich white cream sauce separately and put all ingredients together; place in pie warm, not hot. Crust—One quart flour, 3 teaspoons shortening, 1 teaspoon baking powder, ½ teaspoon salt; work all together lightly and wet with milk; make bottom crust very thin, top crust twice as thick. Medium oven. Gean Finch Barnes

BOILED LOBSTER—Fill kettle with water, let come to a boil, then add 4 tablespoons salt; while boiling put in live lobsters, let boil till shells become bright red. Mrs. James Eichhorn, Sr.

FISH TIMBALES—One cup salmon, 1 cup soft bread crumbs, 1 cup mashed potatoes, ½ teaspoon salt, ⅛ teaspoon paprika, 1 egg, ¼ cup milk; add crumbs and potatoes to the flaked fish and mix egg and milk, and when well blended pour into buttered molds and place in a pan of hot water; cover and bake in a moderate oven until firm; turn out and serve with tomato sauce.
Miss Mary Hall

OYSTER CHOWDER—Chop and fry one-half pound salt pork, half dozen onions chopped and fried in pork fat until a light brown. Six chopped potatoes, 1 cup chopped cabbage, 1 qt. tomatoes; about 3 qts. water, simmer slowly 3 or 4 hours (the longer the better), add 3 qts. oysters, let cook until done. This makes twenty plates. Miss Ella Edwards

CLAM SHORTCAKE—Three cups of flour, 2 teaspoons of baking powder, 1 tablespoon of sugar, ½ teaspoon of salt; mix in 2 tablespoons of butter with tips of fingers, add enough milk to make soft dough; bake in quick oven split and butter while hot and serve with clam filling. The filling is made as follows: Clean and chop fine 1 qt. of raw clams; cook in broth and a little water 10 minutes; make a cream sauce by creaming 2 tablespoons of butter and flour together; cook with ½ pint of milk, then add to clams and season. Place between and on top of shortcake and serve hot. Mrs. H. L. Leek

BAKED BLUEFISH—One large bluefish, one-third cup melted butter; juice of half a lemon, salt and pepper and a little onion juice; split the fish down the back, wipe and lay in a greased baking pan; melt the butter and add it to the salt, pepper, onion and lemon juice, and pour a little over the fish; place in a hot oven and bake half hour, basting with the prepared butter every ten minutes. Serve hot with or without sauce. Mrs. Emma Davis

SCALLOPED CLAMS—Put a layer of chopped clams in a baking pan, then a layer of cracker crumbs seasoned with butter, pepper and salt; alternate these until dish is full, then pour over the clam broth with a little milk and a beaten egg. Mrs. D. Sheldon Miller

CLAM FRITTERS—Beat 1 egg until creamy, add ½ cup milk, 1 cup chopped clams, a dash of pepper, 2 teaspoons baking powder and flour to make a thin batter. Mrs. Joseph Zenger

BAKED WEAKFISH—Select a fish weighing 3½ or 4 pounds, clean and rub fish well inside and out with salt, after which gash fish about 2 inches apart and place a small piece of pork in each gash, then prepare a dressing, same as for poultry, and fill the fish; bake about 1 hour; serve with tomatoe sauce.
Mrs. Clinton Edwards

CREAMED TUNA FISH—One can Tuna fish, 1 cup milk, 1 tablespoon butter, 1 pinch of nutmeg; put on stove to boil, thicken with tablespoon flour mixed with water, salt and pepper to taste. Mrs. James Eichhorn, Sr.

SCALLOPED OYSTERS—One quart oysters, 2 tablespoons butter, 2 tablespoons flour, 1½ cups cream and milk mixed, ½ cup buttered crumbs, salt and pepper to taste; bake twenty minutes in hot oven, serve at once.
Mrs. Emma Davis

LOBSTER CROQUETTS—Boil 4 lobsters, cut in small pieces and mix with 1 egg, 1 cup milk, salt and pepper and enough cracker crumbs to form cakes; fry in hot butter. Mrs. Harry Conklin

DEVILED CRABS—Boil crabs and pick out the meat; mix with bread crumbs, butter, salt, red pepper and few drops Worcestershire sauce; wash shells well and fill with mixture, top with cracker crumbs and piece of butter; bake in hot oven 20 minutes, serve with melted butter and chopped parsley.
Mrs. A. B. Terry

SCALLOPED SALMON—One and one-half pint milk, 1 tablespoon butter, 1 large teaspoon cornstarch, salt and pepper; heat milk with butter and seasoning, thicken with moistened cornstarch; use 1 can salmon, place it in alternate layers with bread crumbs, using more bread than salmon; pour over it the white sauce and bake until brown. Mrs. Wilson Griffing

BAKED FLAT FISH—Fry out few slices salt pork in bottom of baking pan, when grease is hot put fish, white side down, gash the top crosswise, insert small piece of salt pork, season with pepper and salt, dredge with cracker crumbs, bake about half hour for medium size fish. Can be served with or without tomato sauce. Mrs. Joshua Edwards

SMUCHED LOBSTERS—Boil and pick apart the lobster, put in pan with pepper, butter and a little water; let simmer gently. Mrs. Geo. Lusty

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PICKLES

CUCUMBER PICKLES NO. 1—One and one-half quart sliced cucumbers peeled, 2 green peppers, 3 onions, all cut thin; lay in salt water 3 hours, then drain; boil scant pint vinegar, 1 cup sugar, a few pepper corns, 1½ tablespoons white mustard seeds and a small piece horse radish, then pour over all; cook a minute. Mrs. Thomas Shott

CUCUMBER PICKLES NO. 2—One and one-half quarts sliced cucumbers not pulled, 1 onion sliced fine, 1 pepper sliced fine; put in weak brine, let stand for 3 hours, then drain; put in vinegar enough to cover, 1 tablespoon white mustard seed, 1 teaspoon tumeric, 1 scant cup sugar, 20 whole cloves; scald and pour over while hot; cook a minute. Mrs. Thomas Shott

PEPPER JELLY—One dozen red peppers, cut in two and stand in boiling water 10 minutes, then grind; boil with 1 pint vinegar and 1½ pints sugar till thick. Mrs. J. D. Edwards

PICKLED CUCUMBERS—Wash 3 qts. small cucumbers, pour over them a weak boiling brine, let stand 24 hours; repeat 3 days in succession. Drain, heat 3 pints vinegar sweetened and spiced to taste, add 1 teaspoon alum, pour over cucumbers while hot. Mrs. Wilson Griffing

BORDEAUX SAUCE—Four quarts chopped cabbage, 3 red peppers, 6 green tomatoes, 3 oz. mustard seed, 1 oz. celery seed, ½ oz. tumeric powder, ½ cup salt, 2 quarts vinegar, 2 pounds sugar; boil slowly ½ hour. (1 oz. equals 2 tablespoons). Mrs. Frank Parsons

KANSAS PICKLE—One hundred small cucumbers, 25 small onions, sliced fine; stand in brine over night; drain, cover with vinegar and add 1 oz. table oil, ½ cup each of white and black mustard seed, ¼ cup celery seed. Put up cold in glass cans. Mrs. M. H. Ryan

MUSTARD PICKLE—Twenty-five medium size salted cucumbers, 1 qt. small white onions, 2 cauliflowers, 2 green peppers or two red ones, 2 qts. small green tomatoes, 1 bunch celery; slice all in small pieces and put in salt water (1 cup salt) over night and in the morning cook until tender in the same salted water. Drain in colander, mix 3 qts. vinegar, 4 cups sugar, ¾ lbs. ground mustard, 1 cup flour, ½ oz. tumeric powder; heat until thick and mix with pickle. Put in glass jar. Mrs. S. J. Kelsey

SWEET CUCUMBER PICKLE—Pare ripe cucumbers and remove seeds. Soak in salt and water over night; drain and cook in equal parts vinegar and water till tender, drain; for 7 lbs. cucumbers use 1 qt. vinegar, 4 lbs. sugar, 2 oz. cinnamon, 1 oz. whole cloves, few raisins and few slices raw onion; let come to boil and add cucumbers; cook slowly a few minutes. Mrs. Mark Ryan

RIPE TOMATO PICKLE—Twenty-five tomatoes, 5 onions, 2 green peppers, chopped; 1 cup sugar, 3 cups vinegar, 2 tablespoons salt; boil 1½ hours and seal air tight in bottles. Mrs. Joseph Zenger

CATSUP—One peck ripe tomatoes boiled and put through a sieve, add 1 pt. vinegar, 1 cup sugar, 2 tablespoons salt, ½ box mixed spices put in bag; boil for 1 hour and seal in bottles; six onions may be added if desired.
Mrs. Joseph Zenger

RIPE TOMATO PICKLE, UNCOOKED—Peel and chop 3 pints ripe tomatoes, drain off part of juice and put them in stone jar; add 1 cup chopped celery, 4 tablespoons each chopped red peppers, chopped onions, salt, 6 tablespoons each sugar, mustard seed; ½ teaspoon each ground cloves and cinnamon, 1 teaspoon nutmeg, 2 cups vinegar; mix and cover; will keep for weeks; should stand a few days before using. Mrs. S. J. Kelsey

TOMATO CATSUP—Take 1 gallon of skinned tomatoes, grind fine; add 4 tablespoons of salt, 4 teaspoons black pepper, and 3 teaspoons of mustard; simmer slowly in sharp vinegar 3 or 4 hours; strain through a wire sieve and bottle close; use enough vinegar to make ½ gallon of liquor when done; ready for use in two weeks. Mrs. E. M. Parsons

INDIA RELISH—Three qts. green tomatoes (measured after slicing), 1 pt. onions sliced, 6 large peppers, put all through food chopper, add 3 tablespoons salt, ¾ lb. sugar, 2 tablespoons mustard seed, 2½ cups vinegar, 1 tablespoon tumeric; boil all together 25 minutes; seal hot. Mrs. G. S. Schellinger

PICKLED PEACHES—Eight pounds small firm peaches, 3 lbs. white sugar, 1 qt. vinegar, 3 teaspoons each of cinnamon, mace and allspice; wipe off peaches, stick a clove in each and drop into the heated vinegar and spice; boil 10 minutes; take out peaches, strain the syrup, return to fire and boil until thick; put fruit in jar, pour syrup over and seal. Mrs. Wm. Cartwright

PEPPER HASH—Twelve white onions, 12 green peppers, 12 red peppers; chop like hash, cover with boiling water for 5 minutes, drain; use 1 pt. vinegar 2 cups sugar, 3 tablespoons salt; boil all together, add the hash, boil 5 minutes and bottle. Mrs. S. B. Loper

YELLOW PICKLE—One head cabbage, shredded, soak 12 hrs. in 2 cups salt and water to cover, drain; shred 12 green peppers and 12 onions; cover all with weak vinegar and let stand 24 hours, drain; use 2 lbs. brown sugar, ¾ box mustard, 1 oz. celery seed, 1 oz. mustard seed; mix all together and cover with cold vinegar. Mrs. John Mulford

WILD GRAPE CATSUP—Stew 5 lbs. grapes until soft, strain; add 2½ lbs. sugar, 1 tablespoon each of cloves ,cinnamon, allspice, 1 teaspoon each of pepper and salt, 1 pt. vinegar; boil until thick; bottle. Mrs. Wm. Cartwright

STUFFED GREEN PEPPERS—Use green Bell peppers; cut off top, scoop out seeds, soak in strong salt water half a day; drain and fill with 2 qts. chopped cabbage, salted and 2 chopped onions; tie on tops; place in jar and cover with cold vinegar, or use acid vinegar by placing peppers in glass cans; fill with vinegar and fasten air tight. Adelaide Terry Finch

CHILI SAUCE—One peck ripe tomatoes peeled and squeezed fine, 2½ cups sugar, 2½ cups vinegar, 6 teaspoons salt, 4 teaspoons cinnamon, 3 teaspoons cloves, 2 teaspoons black pepper; boil down one-half.
Mrs. Frances E. Mulford

CHUNK CUCUMBER—Seven pounds whole cucumbers, 3 days in strong brine, 3 days in fresh water, change water daily, drain, cut in chunks; cook in 3 pints weak vinegar 2 hours, slowly; alum size of a walnut in vinegar; remove pickles, place in a jar, cover with fresh vinegar with 3 pounds sugar, 1 oz. allspice, 1 oz. celery seed, 1 oz. cinnamon; boil vinegar containing spices 3 minutes.
Mrs. Worden Miller

FAVORITE PICKLE—One head cabbage, 2 qts. boiled beets chopped fine, 1 cup grated horseradish, ¼ cup sugar; cover with vinegar. Ella Edwards

DENVER PICKLES—One gallon vinegar, 1 cup salt, 1 cup sugar, ¼ lb. ground mustard, ¼ lb. mustard seed; mix all together cold and pour over cucumbers as needed; wash cucumbers, dry, pack in jars or any desired vessel, and cover with the prepared vinegar; if convenient put in top of jar, to cover cucumbers, horseradish or grape leaves; little work to prepare, crisp and delicious, and will keep indefinitely. Mrs. Julia Parsons, Denver, Colo.

CHOW CHOW—One peck green tomatoes, 4 peppers, 1 large head cabbage, 12 medium size onions, 1 teaspoon each of cloves and cinnamon, 1 oz. each of mustard seed and celery seed, 2 lbs. sugar, 2 qts. vinegar; put vegetables through food chopper and cook about one hour, then add paste made as follows: Six tablespoons mustard, 1 of tumeric, 1 cup sugar, 1 cup flour. Put in glass jars.
Mrs. A. B. Card

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MEATS

CHICKEN BETWEEN BLANKETS—Boil 2 chickens until tender; season, remove bones; line milk pan with thick rich pie crust, invert a cup in center, lay in chicken, pour gravy which has been thickened over all; put on top crust and bake from 1 to 1½ hours. Mrs. Phoebe Conklin Hand

BAKED HAM—Boil the ham until nearly done; remove and skin and place the cut side down in baking pan; gently pat in mixture prepared as follows: One-half cup brown sugar, 1 teaspoon cinnamon, pinch allspice, pinch nutmeg; place in moderate oven, basting often with ½ cup vinegar 4 tablespoons water. Mrs. W. G. Clark-Duff

HOLLANDAISE SAUCE—One-half cup butter, yolks of 2 or 3 eggs, juice of half lemon; cream butter, add yolks, one at a time, then lemon juice; heat slightly, add scant half cup boiling water, salt and red pepper. Keep warm, not hot. Mrs. Wm. M. Terry

MUSTARD DRESSING FOR COLD MEATS—Scald 1 pt. vinegar in double boiler, dilute with ½ cup hot water; mix and add lump of butter size of egg, 4 tablespoons each of mustard and flour, 1 tablespoon sugar, dash of pepper, big pinch of salt, 1 teaspoon each of celery seed and mustard seed, 1 green pepper chopped very fine, ¼ teaspoon paprika. Bottle tight. Will keep indefinitely. Gean Finch Barnes

RABBIT PIE—Soak 3 dressed rabbits in cold water over night, and stew next morning until tender in salted water. Lay jointed legs in deep pie dish, season well, add lumps of butter, cover with brown gravy and top with a light crust; no bottom crust needed; brown the gravy by placing scant ¼ cup of fats in frying pan, add a little less of flour, stir until brown and beat in gravy. Gean Finch Barnes

SAMP AND CHICKEN—Soak 2 cups samp over night; in the morning season and cook constantly; prepare a chicken as for fricassee and put in samp to cook; serve together. Mrs. William H. Edwards

CHICKEN SHORTCAKE—Remove skin and bones from leftover chicken, cut it fine and put on to heat in its gravy; sift 2 teaspoons baking powder with 1 pt. flour, rub in 1 teaspoon of butter and one of lard, and stir with ¾ cup milk; make into a flat ball and bake 20 minutes; when done split in two, spread chicken between and pour gravy over all. Mrs. G. B. Conklin

PAN BROILING—Remove most of the fat from the meat, heat a frying pan very hot, rub a little fat on it; sear meat on both sides, then cook more slowly until done; season; keep pan free from fat; requires the same time as for fire broiling. Mrs. Ralph Boughton

SLICED BAKED HAM—Two lbs. ham sliced half inch thick, 4 tablespoons sugar, 2 tablespoons dry mustard, 1 cup mild vinegar; parboil ham to remove excess salt, and while wet rub into both sides of the meat the mustard and sugar mixed; lay ham in a fireproof dish, pour in a little water and the cupful of vinegar; cover and bake gently for an hour, basting occasionally with the liquid in the dish. Mrs. W. M. Terry

A DENVER DISH—Into a spider with two tablespoons of butter or fat, put two lbs. of Hamburg, or ground steak; let it brown nicely, then add water sufficient to simmer slowly, and one good-sized onion chopped, or cut in small pieces; after cooking about an hour add one can or one quart fresh tomaotes; cook separately one cup of rice, add at least an hour before serving, so it may simmer well together; meat may be seasoned to suit the taste of family, salt and a dash of cayenne, black pepper or red pepper chopped.

Mrs. Julia Parsons, Denver, Colo.

TURKEY DRESSING—Two loaves bread, 1 lb. pork sausage meat, 1 large onion cut fine and friend in butter, 1 apple cut fine, 3 pieces celery cut fine, ½ teaspoon poultry seasoning; cut bread in slices, pour boiling water over and cover to steam; then add sausage, apple, celery, onion and seasoning.

Mrs. James Eichhorn, Sr.

BEEF LOAF—Two pounds chopped beef, 1 cup hot water, 4 slices bread, salt, pepper and other seasoning to taste; put meat in bread pan, add seasoning and bread soaked in the hot water; mix all together and press down for 1½ hours.

Mrs. Wilson Griffing

MEAT LOAF—Two pounds bottom round steak ground, 2 cups rolled crackers, 2 eggs, 2 cups milk, 1 large onion ground, 1 large green pepper ground, salt and pepper to taste; put in greased pan and bake 1¼ hours.

Mrs. S. J. Kelsey

PORK CHOPS COOKED IN MILK—Season chops with salt and pepper, place in dripping pan, cover with milk; bake in hot oven until tender, about 1½ hour; turn chops; add more milk if necessary.

Windmill Cottage

STUFFED PEPPERS—Mix pieces of either chicken or veal with bread crumbs, salt, pepper, and a bit of onion, moistened with milk; stuff into pepper shells and bake.

Mrs. E. J. Gardell

FIREMAN'S DELIGHT—Slice and brown in pan three onions, add one can of tomatoe soup and an equal amount of water. Then add one pound of ground beef and cook at least 20 minutes; serve on toast.

Chief Parsons

HAMBURGER STEAK—Three or four onions and 1 green pepper cut fine and fried in butter; add 1 pound hamburger steak and cook about 15 minutes; add a can of kidney beans, a small can of tomatoe soup, season and cook about 45 minutes.

Windmill Cottage

BAKED MACARONI AND CHICKEN—Two cups Mueller's macaroni, cooked, 2 tablespoons Crisco, 1 tablespoon flour, 1 cup milk, 1 cup chicken, chopped, 4 eggs, separated, 1 cup bread crumbs, ½ cup whipped cream, 2 teaspoons parsley, chopped, 2 teaspoons pimento, chopped; make a sauce of Crisco, flour and milk; add bread crumbs, egg yolks beaten until light, macaroni, chicken, parsley, pimento and cream; blend well and fold in stiffly beaten egg whites; put in a Criscoed paper; bake in a 350 degree oven 30-45 minutes.

Mrs. Paul Erhart

PORK CHOPS BAKED WITH SOURKRAUT—Boil sourkraut 1 hour and drain; put in shallow pan and place thin layer of sliced onion, then slice apple over kraut; lay chops on top, add a little hot water, and bake 1½ hours in slow oven.

Mrs. Raymond Tuttle

SPANISH STEAK—Place a slice of round steak about 1½ inches thick in a well greased dish, slice onions to the depth of one inch over steak, then slice raw potatoes to the depth of two inches, dot with bits of butter, add salt and pepper and cover with milk; bake in a moderate oven about 1¼ hours.

Mrs. Orville Davis

SAUSAGE PIE—Make pats of sausage and fry; line pie plate with pie crust, cover bottom with pats, put on top crust and bake. Mrs. Dora Loper

OMELETTE—Two eggs, 1 tablespoon flour, 1 cup milk, 1 small slice of bread crumbed; salt and pepper, 1 teaspoon butter, ½ teaspoon lard; put butter and lard in hot pan; beat eggs; add crumbs and beat, add milk and flour, salt and pepper; pour in hot pan. Mrs. J. D. Edwards

POT ROAST—Use 3 pounds beef in solid piece; put a good piece of suet in pot and try it out; salt and pepper the beef and put in hot fat, sear on all sides; add a few bay leaves; set the pot back midway on stove and let simmer slowly, turning meat occasionally; let cook 3 hours; use no water. Mrs. Geo. Lusty

CHICKEN EN CASSEROLE—Put into the casserole 3 tablespoons of butter, a small onion and a half a carrot cut into thin slices; cook ten minutes and add the chicken, disjointed as for a fricassee; brown and cook for half an hour; pour over the chicken 1½ cups of stock or boiling water, add the juice of half a lemon and 2 bay leaves; bake in a moderate oven an hour and a half; season with salt and pepper and add a can of mushrooms; cook 15 minutes longer and serve in casserole. Mrs. J. S. Edwards

CHICKEN A LA MARYLAND—Prepare chicken as for fricassee, brown a small amount of salt pork in an iron kettle, then brown chicken in the fat. Cover with water and cook until tender; boil down until there are about 2 cups of liquid; remove chicken; mix in a little milk two tablespoons flour, 1 teaspoon curry powder; add 1 pint of milk and boil all with liquid until thick; serve chicken and gravy on toast. Mrs. Clara Card Forsyth

ROAST GOOSE—Stuff a young goose with a dressing made from bread crumbs, chopped onions, celery, thyme, butter, pepper and salt, wet with milk; leave room to swell in goose; place in roaster with slices of salt pork fastened to legs, wings and breast with tooth picks; add water, pepper and salt; roast 3 hours. Mrs. Lyman Babcock

PORK SAUSAGE—Use trimmings from cutting hams and shoulders, and any other odd pieces, all fresh; use 2 parts lean meat to one part fat; weigh the meat, prepare seasonings in the proportions of 1 teaspoonful salt, and half teaspoon each dried sage, summer savory and pepper to each pound of meat and fat; it is well to add part of the seasoning and put through grinder, then add the remainder of seasoning and grind again; this is good and keeps well. Mrs. Joseph Zenger

CASSEROLLED CHICKEN—Joint the chicken and place in deep casserole; season well with salt, pepper, bits of butter, small onion, blade of mace and ¼ cup washed rice; pour over all boiling water, cover and place in hot oven; if enough water is used and oven is kept hot this need not be disturbed till serving time; allow 4 hours for a fowl or 2 hours for a chicken. Mrs. Peter Sturcke

CREAMED SMOKED BEEF—One pound smoked beef; pour boiling water over it and let stand 10 minutes; drain and put in sauce pan with 1 tablespoon of hot butter, heat until it curls up; add 1 cup hot cream, a little pepper and serve on toast. Mrs. J. P. Conklin

A WINTER DISH—One pound lean pork chops, 1 can tomatoes, macaroni, trim all fat from chops and place in skillet; pour in tomatoes and cook very slowly until pork is tender; cook macaroni in salted water; put macaroni in a hot platter, place chops in center; thicken tomatoes with a little flour and water and pour over chops. Mrs. Fred H. Parsons

VEAL SOUFFLE—Make one cup of cream sauce and season with chopped parsley and onion juice; stir in one cup of chopped veal, chicken or beef while hot, add two beaten yolks of eggs, cook a minute, set away to cool, then add the beaten whites; bake 20 minutes. Mrs. J. Whitman Baker

ROAST VEAL—Put meat in pan and add 1 small can tomatoes, 2 onions and half of a green pepper; put butter on top of meat, add a little water and cook from 2 to 3 hours, according to size of meat; baste often.
Mrs. Ralph Parsons

STUFFED STEAK—Two pounds round steak cut medium thin; press onto this a dressing made of bread crumbs, butter seasonings to taste and wet with milk; roll it all and tie several times; put in kettle and cook like a pot roast.
Mrs. Ira Baker

MEAT CROQUETTES—Take left over meat—chicken or veal preferred—grind fine, moisten with gravy as soft as can be handled; season and shape into ovals or balls, roll in cracker dust, beaten egg and cracker dust again; fry in deep fat; garnish with chopped parsley. Mrs. E. J. Gardell

FRENCH LOAF—Two cups each chopped veal and ham; soak 2 cups bread crumbs in 1 cup boiling milk, season and mix with 2 beaten eggs and chopped veal and ham; bake half hour in buttered mold, not allowing the crust to become hard; serve hot. Mrs. J. P. Conklin

VEAL KLOPPS—Two cups finely minced veal, juice of 1 small onion, salt and pepper to taste, a little grated lemon rind unbeaten whites of 3 eggs; add seasonings to veal and form this into a paste with the egg whites; shape into very small balls and drop a few at a time into boiling salted water in a shallow pan and cook gently for five minutes; serve on rounds of buttered toast with tomato sauce or rich white sauce. Mrs. John S. Edwards

SALTED HAMS—Eight pounds brown sugar, half pound saltpeter; brine strong enough to hold a small potato; this will cover 8 hams.
J. Whitman Baker

PORK CHOPS WITH DRESSING—Six pork chops, half onion, chopped fine, 1½ cups bread crumbs, 2 tablespoons pork fat chopped, one-sixth teaspoon pepper, three-fourths teaspoon salt, quarter cup hot water, one beaten egg; mix bread crumbs, pork fat, seasonings, water and egg; spread on chops and put in a pan close together; add a little water and bake in a moderately hot oven one hour, basting occasionally. Mrs. Everett Miller

CANNELON OF BEEF—Two pounds round steak, 2 tablespoons bread crumbs; grated rind of half a lemon, 2 tablespoons of chopped parsley, 1 small chopped onion, 2 tablespoons melted butter, 1 egg, salt and pepper to taste; chop the meat finely or run it through a meat chopper, add bread crumbs, lemon rind, onion, parsley, butter seasoning and beaten egg; mix well and form into a long roll; lay on greased tin and cover with greased paper; bake three-quarters of an hour, basting every ten minutes with a little hot water and melted butter or drippings; turn into a hot dish and serve with gravy or mushroom sauce. Mrs. J. S. Edwards

POVERTY STEW—Slice a quarter of a pound of lean salt pork, fry in an iron kettle, 6 or 8 big potatoes (raw) sliced thin 1 whole onion, 3 carrots cut in chunks, season with salt and pepper, stew until tender and just before taking from the fire add half cup of bread crumbs ground in the meat chopper very coarsely; steam half slices of bread on top of the stew just before serving and serve each plate with the carrots and potatoes piled on top of steamed bread; in a large family make a double recipe and put on a big platter with the steamed bread to the bottom. Gean Finch Barnes

CORNED BEEF HASH—Boil potatoes for meal, mash and season; whip up with sweet cream and butter; place a mound on each plate and keep hot in oven; chop in meat chopper two cups cold corned beef with one onion, season with pepper and a little salt; heat through thoroughly, place a large tablespoonful in the center of each dish of potatoes; keep hot until you serve.
Gean Finch Barnes

SHEPHERD'S PIE—Put minced beef or lamb in baking dish, cover with its own gravy and put a thick layer of mashed potatoes over all; bake until brown. Mrs. G. B. Conklin

HAM BAKED IN MILK—Put a slice of ham in a baking dish, cover with milk and bake until tender; remove to platter; thicken milk with flour; add 2 cups cooked chopped potatoes and seasoning; when heated arrange around the slice of ham to serve. Mrs. G. B. Conklin

CHICKEN LOAF—Remove bones from the chicken and chop; add salt, pepper and enough gravy to make rather soft; place in a square pan; cover with cheese cloth and a weight; leave over night; cut in thin slices to serve.
Mrs. Frank Barnes

POT ROAST IN OVEN—Brown a roast on all sides in hot suet; place in a pot with any sliced vegetables, potatoes and carrots are good; put in enough water to cover vegetables and cook slowly 4 hours. Mrs. G. B. Conklin

EGGS A LA GOLDENROD—Three hard boiled eggs, 1 cup milk, half teaspoon salt, 1 teaspoon butter, 1 teaspoon flour, one-eighth teaspoon pepper; toast; make a white sauce of butter, flour, milk and seasoning, cut whites of eggs into it; pour over toast and force yolks of eggs through strainer, sprinkling over top. Mrs. Ralph Boughton

HAM OMELETT—Beat up 6 eggs, not too light, add tablespoon sweet cream, a little salt and pepper; place teaspoon butter in frying pan; when hot put in enough of the egg so you can roll it up when done; brown slightly and spread a thin layer of hot chopped ham over it; then roll up; place on hot plate and serve at once. Gean Finch Barnes

RICE OMELET—Three-fourths cup hot boiled rice, add beaten yolks 2 eggs, salt and paprika to taste; fold in the stiffly whipped whites, and turn into a frying pan in which 1 heaping teaspoonful of butter has been melted; let stand on top of the range to set the omelet on the bottom; then put into moderate oven; bake until a knife cut down in the center comes out clean; invert on a hot platter, pour over a seasoned tomato sauce and serve immediately.
Mrs. William Cartwright

PORK OMELET—Take a small iron skillet and place in it three thin slices of salt pork, cut up in tiny cubes and fry them light brown; take three eggs, beat slightly enough to break them up; pour over cooked pork; fry until a light golden brown; turn and fry and take up with a griddle cake turner; place on hot platter; serve at once. H. T. Barnes

POTATO OMELET—One cup mashed potatoes, 1 cup milk, 3 eggs; beat all together, add pinch salt and fry brown. Mrs. S. B. Loper

POTATO OMELET—To four eggs add two tablespoons of very smoothly mashed potatoes, add a tablespoonful of cream, a small piece of butter, pepper and salt; whip all together; then cook as any omelet. Thyra M. Nielson

OMELET—Mix 1 tablespoon flour, 1 cup milk, pinch of salt; add yolks of 6 eggs well beaten, then the beaten whites; have buttered spider hot.
Mrs. Vivian Parsons

DEVILLED EGGS—Boil eggs 20 minutes; stand in cold water until cold; cut in halves; mash yolks with fork; add equal quantity finely chopped ham; season with celery salt; mix with mayonnaise; refill whites. Mrs. Chas. R. Horton

PIGS IN BLANKETS—Roll either oyster or mushrooms in a slice of bacon; fasten with a toothpick and fry. Mrs. John D. Edwards

EGG VERMICELLI—Thicken and season half pint milk with small tablespoon flour; add teaspoon butter; cut into this whites of 4 hard boiled eggs; pour over small pieces of toast; grate yolks of eggs over same; serve hot.
Mrs. Phebe Conklin Hand

CREAMED SWEETBREADS—Put in cold water; remove pipes and membranes; cook them in boiling, salted water with one tablespoon of lemon juice 20 minutes, and plunge into cold water to harden; cut in small pieces, and serve in a white sauce on toast or in toast patties. Mrs. E. J. Gardell

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VEGETABLES

RICED CARROTS—Eight medium sized carrots boiled with 1 onion; drain and put through potato ricer; make cream gravy of 1 cup milk, 1 dessert spoon flour, large piece of butter; beat carrots into this very light; serve hot.
Mrs. Paul Erhart

CARROT LOAF—Two medium sized carrots, 1 onion, chopped together; 1 cup tomatoes, 1 egg, 2 tablespoons butter, 1 cup cracker crumbs or cooked rice, salt, pepper; bake in slow oven 1½ hours. Mrs. W. G. Clark-Duff

FRIED TOMATOES—Cut tomatoes in halves and dust each with salt, pepper, sugar and enough very fine bread crumbs to dry them; brown them in hot butter on both sides; cook slowly; when tender take up carefully with cake turner and serve or finish with cream sauce; pour over them enough cream or milk to nearly cover; let come to boil and simmer for five minutes; lift out the slices and thicken gravy with two egg yolks, beaten with a little cold cream; do not let boil but serve as soon as thickened. Mrs. David S. Loper

WOODCOCK—Fry a medium onion in butter; add 1 pint can tomatoes; let cook slowly 5 minutes; add one-quarter cup diced cheese and a beaten egg; cook until cheese is melted; serve hot on toast. Mrs. Mark Ryan

ENGLISH MONKEY—One cup bread or cracker crumbs, soaked in 1 cup milk for 15 minutes; melt 1 tablespoon fat; add half cup grated cheese, and when melted add soaked crumbs and 1 beaten egg with half teaspoon salt, pepper; cook 3 minutes; pour over bread or crackers. Mrs. E. M. Cartwright

CANDIED SWEET POTATOES AND APPLES—Boil sweet potatoes; when done, peel and place in pan; pare apples, cut in half and place on potatoes; make a thick syrup of sugar, butter and water; pour over potatoes and apples and bake from 10 to 15 minutes. Mrs. W. M. Terry

SCALLOPED EGG PLANT—Peel eggplant; cut lengthwise, then slice quarter inch thick; boil 20 minutes in salt water; drain; allow to cool; beat 1 egg, add 1 cup milk, take crumbs of 3 large or 6 small crackers; mix the crumbs with the small pieces of egg plant and pour the milk and egg over it; dot with butter; bake half hour in moderate oven. Mrs. W. M. Terry

SCALLOPED POTATOES—One quart sliced raw potatoes, 2 cups scalded milk, 4 tablespoons butter, 3 tablespoons flour, 1 tablespoon salt, quarter teaspoon pepper; cover the bottom of a buttered baking dish with a layer of sliced potatoes; sprinkle with salt and pepper, dot with butter and dredge with flour; repeat until the materials are used; pour over all the scalded milk and bake in a moderate oven from 45 to 50 minutes. Mrs. Robert Gosman

ENGLISH DRAWN BUTTER—Rub together 1 tablespoon butter and 1 of flour; add slowly 1 pint boiling water, beating all the time; boil for a moment; take from fire; add half teaspoon salt, pepper and stir in another tablespoon butter; serve with green vegetables; by adding juice of half lemon this will answer nicely for fish. Mrs. J. B. Finch

POTATO SOUFFLE—Two cups mashed potatoes, 2 tablespoons of cream or milk, 1 tablespoon of melted butter, 1 egg, 1 tablespoon of flour, little salt and pepper; beat well and bake in a hot oven. Mrs. Chas. Phillips

LYONNAISE POTATOES—Melt 1½ tablespoons butter on frying pan; add 1 tablespoon chopped onions, 2 cups cold diced potatoes; stir until they have absorbed butter and become brown; sprinkle with salt, pepper and chopped parsley; serve hot.

Mrs. Paul Erhart

ESCALLOPED CORN—One can corn, 1 cup grated cheese, 1 cup cracker crumbs, bits of butter; put these in alternate layers in baking dish and pour over 1 beaten egg; salt and pepper to taste with 1 pint milk; bake half hour.

Mrs. Helen Ellis Hoyt

ESCALLOPED CAULIFLOWER—Cook 1 cut up cauliflower in 2 cups milk and 2 cups water until tender; heat 1 tablespoon butter and half cup thin cream or milk and season; grease baking dish and sprinkle with bread crumbs; put layer of cauliflower and one of sauce until dish is filled; sprinkle with crumbs and brown.

Mrs. Herbert L. Mulford

PORK AND BEANS—Soak 1 quart white beans over night in cold water; drain; add fresh water and simmer gently until tender; put in a baking pan and place in center half pound fat salt pork that has been parboiled; mix half teaspoon dry mustard, 1 teaspoon salt, 1 tablespoon molasses; add to beans with enough boiling water to cover; bake 8 hours in a moderate oven, adding more water as necessary.

Mrs. C. M. Bennett

BAKED BEANS—One quart white beans, 1 teaspoon mustard, 1 large chopped onion; boil beans, add mustard, onion, sugar to taste and bake.

Mrs. E. M. Cartwright

POTATOES AU GRATIN—Eight good-sized potatoes sliced very thin; put layer of potatoes, sprinkle salt, pepper and generous bits of butter and dredge lightly with flour; add another layer of potatoes, do the same as before; lastly cover with grated cheese; cover with milk and bake 1½ hour in hot oven.

Mrs. Paul Erhart

HAM AND SCALLOPED POTATOES—Place sliced ham in buttered casserole; put a large layer of sliced raw potatoes, then a dash of flour, salt and pepper, and then another layer of potatoes until dish is full; cover with milk and bake 2 hours; remove cover before taking from oven to let brown.

Mrs. David S. Loper

SUCCOTASH—Take 3 times as much green corn cut from cobs as lima beans; place in boiling water; cook slowly until tender with 1 pound of salt pork; season with pepper and stir in half teacup of creamed sauce just before taking from the stove.

Gean Finch Barnes

SCALLOPED TOMATOES WITH CHEESE—One quart canned tomatoes, 1 cupful bread crumbs, half cupful grated cheese, 1 tablespoon melted butter, salt and pepper, bit of garlic; stew tomatoes and strain and season; mix with bread crumbs and part of cheese; rub a baking dish with garlic and butter; before adding tomatoes cover with remaining cheese and bread crumbs.

Mrs. Elijah Bennett

CORN PUDDING—To 1 can or 1 pt. corn cut from cob, add 2 beaten eggs, half cup milk, little salt and pepper; bake in buttered dish until set like custard.

Mrs. James H. Hildreth

STUFFED RIPE TOMATOES—Take as many tomatoes as needed, remove the insides; make a dressing of soaked bread, an onion, butter, salt and pepper; also use the inside; place in pan and stuff; cook about 20 minutes.

Mrs. Ed. H. Lester

WELSH RAREBIT—Half pound cheese, three-quarters cup milk, 2 dessert spoons flour, half teaspoon mustard, little cayenne, 1 teaspoon butter; mix flour, mustard and cayenne, moisten with little milk, then add the rest of the milk, butter, cheese shaved thin; stir constantly until cheese is melted and rarebit thickened.

Mrs. Charles Hand

LONG ISLAND RAREBIT—Dice fine half pound cheese, add 2 well beaten eggs, 1 tablespoon butter, 1½ cups milk, pepper and salt to taste; bake 20 minutes. Mrs. E. H. Lewis

CHEESE SOUFFLE—Melt 1 tablespoon butter and mix it with one cupful of grated cheese, one cupful hot milk, half a teaspoonful of salt, a few grains of cayenne, 1 cupful of bread crumbs and the beaten yolk of one egg, cook until well blended; remove from fire and when cold add 3 teaspoonfuls baking powder and beaten white of the egg; bake in a greased dish about 30 minutes . Mrs. N. L. Edwards

RICTUM DITY—One cup grated cheese, 1 teaspoon salt, 2 tablespoons butter, 2 eggs, 1 chopped green pepper, 1 can tomatoes, half onion grated, dash of red pepper; melt butter in chafing dish, add mixture; when hot add eggs well beaten; cook until eggs are creamy; stir all the time; serve hot on toast. Mrs. W. D. Kelsey

CHEESE PUFF—Six tablespoons grated cheese, 1 tablespoon butter, 2 tablespoons flour, half pint milk, 5 eggs, salt and pepper; cook butter, flour and milk; add cheese, beaten eggs and seasoning; bake in a rather hot oven 20 minutes. Mrs. H. L. Mulford

CHEESE DREAMS—Put slices of cheese between 2 slices of bread—all cut medium thin; press together; fry in hot butter until brown on both sides; serve hot. Mrs. C. W. Rackett

RED BUNNY—Melt half pound cheese and 1 tablespoon butter in a double boiler; add gradually 1 can tomato soup, little pepper and a beaten egg; stir until smooth. Mrs. Mark Ryan

CHEESE ON TOAST—One pound cheese cut fine; blend 2 tablespoons butter, 2 tablespoons cornstarch, 1 tablespoon mustard; add cheese, pinch of salt, little cayenne pepper; cook until smooth; serve on toast. Mrs. Wm. Mulford

BAKED POTATOES AND ONIONS—Pare 1 quart each of medium sized potatoes and onions; boil all 20 minutes; drain and put in baking dish; pour over them 1 cup milk, quarter cup bread crumbs, 1 tablespoon butter, salt. Mrs. G. B. Conklin

SCALLOPED ONIONS—Slice a layer of onions in a baking dish, season with salt, pepper and butter; add a layer of bread crumbs, then another layer of onions with seasoning; top it with cracker crumbs and pour milk over all; bake 1 hour. Mrs. Frank Barnes

CORN CHOWDER—Six medium slices salt pork fried brown; to the fat add 1 quart potatoes, four medium sized onions, which with the fried pork put through meat chopper; then add one can corn, one can tomatoes with sufficient water to make quite thin; season kith salt, pepper and sugar to taste; cook two hours. Mrs. Frances E. Mulford

ITALIAN SPAGHETTI—Half pound fresh pork, half pound beef, ground; 6 onions; cover with cold water; cook half hour; half package spaghetti, boiled until soft; take 1 small can tomatoes, half pound grated cheese; season; mix all together and bake 1 hour. Mrs. S. J. Kelsey

SPAGHETTI A LA MEXICANO—Fry 3 large pork chops brown and 3 minced onions and 2 cloves of garlic in the drippings; put these into a kettle with 1 can tomatoes, 2 green chili pepper pods, 1 tablespoon each brown sugar, vinegar, sage, 1 teaspoon Worcestershire sauce, celery salt, salt; cook slowly until chops fall apart; strain through coarse colander; boil half package spaghetti in salted water, drop ends into water and gradually immerse the whole stick; boil 45 minutes; drain and pour 1 quart cold water over it; add spaghetti to tomato sauce and keep warm, but not boiling for 15 minutes; arrange on platter and sprinkle with grated cheese. Mrs. Clifford Daniels

STUFFED GREEN PEPPERS—Take six green sweet peppers and cut in halves, take out the seeds and put in a pie plate, which has been buttered; then take 1 cup of bread crumbs, 2 ripe tomatoes, a teaspoonful of sugar, half teaspoonful salt, 1 teaspoonful butter or thickened gravy and a little minced onion; fill the peppers; put a piece of butter on each half pepper and bake half an hour. Mrs. Whittman Baker

MASHED SWEET POTATOES—Boil six large sweet potatoes in salted water; mash and add enough milk to make fluffy when beaten hard; put in baking dish, dot with butter and sprinkle with sugar; bake 15 minutes in hot oven, or put marshmallows on top and bake until nicely browned.
Mrs. H. L. Mulford

EGG PLANT SOUFFLE—One egg plant, 1 cup bread crumbs, ½ cup grated cheese, 2 teaspoons onions, yolk of two eggs; whites beaten and folded in last; cook egg plant in salted water till tender, then mash; melt 2 tablespoons of butter, add 2 tablespoons of flour, 1 cup milk; when thick add egg plant and other ingredients; bake ¾ of hour. Mrs. Nat S. Miller

FRIED TOMATOES—Select slightly green tomatoes; wash and slice thick and season with salt and roll in slightly beaten eggs diluted with milk, then in cracker crumbs; fry in butter, brown on both sides; serve with fried crisp bacon curls. Mrs. H. L. Mulford.

RITZI TOMATOES—Butter rounds of toast and arrange in shallow pan; on each piece place a slice of cheese, then a slice of tomato; sprinkle with sugar, salt and pepper and finely minced onion and sweet pepper; top with butter and grated cheese; bake until tomatoes are done. Mrs. John Smith

POTATOE PIE—Line baking dish with mashed potato; put in meat same as for meat pie, put layer of potato on top, with bits of butter; brown nicely in oven. Mrs. Dora Loper

STUFFED POTATOES—Bake 6 potatoes, cut in half, scoop out, mix with 1 tablespoon butter, 1 teaspoon salt, quarter teaspoon pepper, quarter cup hot milk, beat; fill skins and brown in oven. Mrs. Charles Phillips

CORN FRITTERS—One pint flour, half pint milk, 1 tablespoon butter, salt, 1 egg; mix milk with beaten egg, then add melted butter and flour; mix in 2 cups sweet corn chopped fine. Gean Finch Barnes

SALAD

SALAD DRESSING—Two teaspoons salt, 1 teaspoon mustard, 2 tablespoons flour, 2 tablespoons sugar, dash of red pepper; mix together; beat 2 eggs light add 1 cup milk and dry ingredients; put in double boiler, add 1 tablespoon butter; when butter is melted pour in slowly two-thirds cup hot vinegar; as soon as thick take off and beat a few minutes. Sea View

UNCOOKED SALAD DRESSING—One can condensed milk, 2 beaten eggs, half cup melted butter, 1 cup vinegar, 2 teaspoons mustard, 1 teaspoon salt; mix and beat well. Mrs. Alfred Sherman

CANDLE SALAD—Put half a small banana upright on a slice of pineapple, use a piece of maraschino cherry on top of banana to represent the flame and a triangular piece of pineapple at the edge of the slice for the handle.
Miss Alice Glasier

BANANA SALAD—Cut bananas in half lengthwise; mix a good boiled salad dressing with whipped cream and pile on top; sprinkle with chopped meats.
Mrs. James H. Hildreth

LOBSTER SALAD—Boil one large lobster half hour in salt water; remove from shell; make dressing as follows; break two eggs in double boiler and a quarter teaspoon of mustard, beat very light, add two tablespoons of sugar and 5 of vinegar, 3 of water, and 1 large tablespoon butter, or 2 of olive oil, beat all well, then put over boiling water and steam until thick as cream; pour over lobster on lettuce leaves. Mrs. W. T. Lusty

JELLIED TOMATO SALAD—Two tablespoons granulated gelatine, half cupful cold water, 1 pint boiling water, half cupful vinegar, one-third cup sugar, half teaspoon salt, 1 cup condensed tomato soup; three-quarters cup mayonnaise dressing; soak gelatine in cold water 5 minutes; dissolve it in the boiling water, then add sugar, salt, vinegar and soup; pour into cold, wet molds and set in a cold place to chill; serve on shredded lettuce, garnish with mayonnaise; this makes 10 individual servings. Mrs. Walter Adams Benjamin

FRUIT SALAD—Two oranges, 2 apples, 4 bananas, 1 bunch celery, half pound walnuts; cut fruit in small pieces and mix with a mild salad dressing; serve on lettuce leaves. Mrs. Vivian Parsons

POTATO SALAD—Half cup vinegar, half cup water, half cup butter or cream, 1 egg, 1 teaspoon mustard, salt and pepper and sugar to taste; boil until thick; slice cold boiled potatoes; mix with it a finely chopped onion and pour dressing over. Mrs. Charles Erickson

PERFECTION SALAD—One envelope Knox Acidulated gelatine, ½ cup cold water, half cup mild vinegar, 1 pint boiling water, 1 teaspoonful salt, 2 cups finely shredded cabbage, half cup sugar, 2 cups chopped celery; half can pimentoes; soak gelatine in cold water five minutes, add vinegar, boiling water, sugar and salt; strain and when beginning to set add remaining ingredients; chill in a mold; serve on lettuce leaves with mayonnaise dressing.
Mrs. William Cartwright

STUFFED ORANGES—Cut tops off of 6 oranges, take out all pulp without breaking skin, then take half the pulp and mix with it 3 bananas, half pound white grapes, half pound nuts, half can pineapple, small bottle maraschino cherries; cut all this in small pieces and put in half cup sugar; mix well; place in the orange; whip 1 cup cream, sweetened to taste; put on top of orange with 1 cherry; serve on lettuce leaf.
Mrs. Harry Vail

SWEET POTATO SALAD—Boil in the skins 3 large sweet potatoes; when cold, remove skins and cut in small pieces; add 2 stalks chopped celery and a little onion; put on lettuce, cover with French dressing and garnish with pitted olives and parsley.
Windmill Cottage

CHICKEN SALAD—Boil, bone and put through coarse grinder one good sized fowl; mix with two cups celery cut fine; add salt and pepper and let stand; just before serving mix with a boiled or mayonnaise dressing and serve on lettuce; decorate with stoned olives.
Mrs. H. L. Mulford

PINEAPPLE SALAD—One can pineapple; heat juice and thicken with 2 beaten eggs; when cold mix with half cup or small can cream; put slice pineapple on lettuce leaves; cover with dressing, sprinkle with grated cheese and a few chopped nuts.
Mrs. S. J. Kelsey

PINEAPPLE SALAD—Grind 3 peppers and a little celery, mix with 2 cakes of cream cheese and a little salad dressing; open 1 can of pineapple, place 1 slice on lettuce leaf, fill center with mixture, pour over this a little salad dressing and chopped nuts; this will serve 8.
Mrs. Harry Vail

TOMATO SALAD—Take a large tomato, place in ice box until cool, slice, and on each slice cut cucumber in dices, green pepper same and cut onions fine; place neatly in center of slice and cover with mayonnaise dressing.
Mrs. Paul Erhart

NEW MANHATTAN SALAD—Dissolve a package of lemon Jell-o in a pint of boiling water and 2 tablespoon vinegar; while it is cooling chop 1 cup of tart apples, 1 cup of English walnuts, 1 cup of celery and season with salt; mix these ingredients and pour over them the Jell-o; cool in individual molds and serve with mayonnaise or French dressing on crisp lettuce leaves, garnished with pimentos or radishes.

JELLIED TOMATO SALAD—Cook 2 cups canned tomatoes with 1 teaspoon salt, ¼ teaspoon pepper and a few drops onion juice; strain; soak 1¼ tablespoons gelatine in quarter cup cold water for 20 minutes and add to hot tomato juice; when mixture begins to congeal, add half cup chopped nut meat, half cup shredded celery, 2 tablespoons finely minced pepper; turn into mold and chill; serve on lettuce leaves with dressing.
Mrs. Geo. H. Mulford

WALDORF SALAD—One cup chopped apples, two-thirds cup chopped celery, ½ cup chopped nuts; mix any desired dressing with a little whipped cream and serve on lettuce leaves.
Mrs. Frank Barnes

BOILED MAYONNAISE—Three egg yolks, 1 cup olive oil, 1 cup boiling water, 3 tablespoons flour, ¼ cup vinegar, 1 teaspoon salt, ⅛ teaspoon pepper; cream the flour and 2 tablespoons of the oil; combine vinegar and water and pour slowly onto the flour and oil as in making any sauce; season and boil until thick; remove from heat and beat in egg yolks which have been barely stirred until creamy; then whip in the olive oil a teaspoonful at a time at first, then more rapidly as it thickens.
Mrs. W. M. Terry

NUT AND CELERY SALAD—Mix 1½ cups finely cut celery, 1 cup nut meats broken in pieces, and 1 cup shredded cabbage; moisten with cream dressing.
Mrs. Lois Shott

FRUIT SALAD—Yolks of 4 eggs, ¼ teaspoon mustard, juice of one lemon and ½ cup of milk or cream, pinch of salt; put in a double boiler and cook until it thickens, then set aside and cool; when cool add a bottle of whipped cream; then prepare the fruit; one can of pineapple, drained, one can of pears, one box of marshmallows, all cut fine; put all in a bowl and let stand for three or four hours; just before serving add one cup of pecan nuts. Mrs. H. L. Miller

TOMATOES STUFFED WITH PINEAPPLES—Peel medium sized tomatoes; remove thin slice from top of each, and take out seeds and some of pulp; sprinkle inside with salt, invert, and let stand a few minutes; fill tomatoes with fresh pineapple cut in small cubes or shredded and nut meats; mix with mayonnaise dressing, garnish with mayonnaise, halves of nut meats, and slices cut from tops; serve on a bed of lettuce leaves. Lois Shott

STUFFED TOMATO SALAD—Select large ripe tomatoes; scald quickly and peel off skin; remove pulp; drain and flake a pound can of tuna fish; add ¼ cup minced heart celery, few green peas and 1 tablespoon chopped cucumber pickles; moisten with ½ cup mayonnaise; refill tomato shells and serve on lettuce. Mrs. Peter Sturcke

BALTIMORE SALAD—One cupful of small oysters, 1 cupful of crisp celery cut into half inch pieces and split lengthwise; mix with mayonnaise dressing and let stand on ice; serve on lettuce leaves, garnish with stuffed olives cut in half and place teaspoonful of mayonnaise on side; serves four.
Windmill Cottage

CHICKEN SALAD—One and a half cups diced, cooked chicken, 1 cup diced celery, ½ cup diced pineapple; combine the chicken, celery and pineapple; add mayonnaise just before serving and garnish with olives. Mrs. Orville Davis

SALAD DRESSING EXTENDER—One teaspoon salt, 1 teaspoon mustard, 2 tablespoons cornstarch, 2 tablespoons vinegar, 1 cup water, paprika; mix with equal quantities of bought dressing while warm. Mrs. J. D. Edwards

STUFFED BEET SALAD—Use small canned beets; scoop out center and fill with chopped olives mixed with cream cheese; top with mayonnaise and serve on lettuce. Mrs. Peter Sturcke

STUFFED TOMATO SALAD—Allow a medium sized tomato for each person; pour boiling water over them, let stand one minute, dip in cold water and rub off the skins; hollow out the middle; fill centers with chopped chicken or veal mixed with mayonnaise, seasoned with a little chopped celery or pimentos, or may be stuffed with chopped hard cokked eggs and celery mixed with mayonnaise. Mrs. H. L. Mulford

RECEPTION SALAD—One package lemon gelatine, juice of 1 large can crushed pineapple, also the crushed pineapple, 2 cream cheeses mashed with 1 small can pimentoes, ½ cup celery cut fine, two-thirds cup nut meats, cut fine, ½ pint cream, whipped, 1 pinch salt; mix gelatine with boiled pineapple juice; when it begins to jell add other ingredients in order given and let stand ni individual molds. Mrs. W. S. Jenkins

FROZEN SALAD—One-half marshmallow, ¼ pound almonds (or any nuts), large can sliced pineapple, cut and let stand at least an hour. Dressing—Four tablespoons sugar, 4 tablespoons vinegar, 4 egg yolks, cook in double boiler until it thickens; pour hot over fruit; cool and add ½ pint cream; pack in mold and freeze 3 hours. Mrs. Arthur Cozzens

DUTCH SALAD—Two cups finely chopped or shredded cabbage, 1½ cups of diced cold boiled potatoes, 1 medium size onion diced fine, 1 large tomato diced, ¼ teaspoon celery seed; any desired salad dressing. Esther Edwards

TOMATO CHEESE SALAD—One cup tomato soup boiled; add 3 cream cheese and whip until melted; add 2 tablespoons gelatine soaked in ½ cup cold water; cool, add 1 cup mayonnaise, 1½ cup chopped celery, peppers and onions; one can shrimp may be added. Mrs. John Smith

DRESSING FOR LETTUCE—One-half cup ketchup, 2 teaspoons sugar, ½ teaspoon salt, 2 tablespoons vinegar, ½ cup olive oil; this may be mixed in a bottle and kept for some time; shake well each time before using.
Mrs. Arthur Cozzens

GINGER ALE SALAD—Two tablespoons gelatine in ½ cup cold water, add 1 cup boiling water, 2 cups ginger ale, 2 tablespoons sugar, ¼ cup lemon juice; add any cut fruit; serves 8 people. Mrs. G. V. Schellinger

GREEN PEPPER PINEAPPLE SALAD—Remove seeds from 3 peppers and stuff with the following: 2 packages cream cheese, ½ cup crushed pineapple, 1 pimento cut fine, 2 tablespoons chopped pecan nuts, 1 teaspoon gelatine; mix cheese, drained pineapples, pimento and nuts; soak gelatine in 2 teaspoons of the pineapple juice and dissolve over hot watr; mix all together and fill pepper shells and set on ice to harden; with sharp knife cut crosswise the peppers and serve on lettuce with mayonnaise. Mrs. John Smith

FOUNDATION FOR GELATINE SALAD—One tablespoon gelatine in ¼ cup cold water; dissolve in 1 cup boiling water; add ¼ cup vinegar, 1 tablespoon lemon juice, ½ teaspoon salt, 4 tbalespoons sugar, paprika, this is good for chicken and celery salad or cabbage, pimento and cucumber, also for carrots and peas. Mrs. Norton Griffing

CRANBERRY SALAD—Place small molds or square of cranberry jell on lettuce leaf; spread a layer of chopped celery over each square, then spread dressing on the top and sprinkle thickly with salted, chopped almonds; this is a delicious accompaniment meat.

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BREAD

BRAIDED BREAD—Dissolve 1 compressed yeast in 1¼ cup warm milk, add 1½ cups flour, mix and let stand until light; add 3 cups flour, ¼ cup sugar, ½ cup raisins, 2 beaten eggs, ¼ cup butter, 1 teaspoon salt; mix and knead, adding more flour, if necessary; let stand until double in size; divide into 6 strands and braid, making 2 loaves; sprinkle cinnamon on as it is braided; let stand until light and bake ¾ hour. Mrs. John D. Edwards

OAT BREAD—Two cups oats, 5 cups flour, 2 cups boiling water on oats; ½ cup molasses, ½ tablespoon salt, 1 tablespoon shortening, 1 yeast cake, ½ cup water. Helen Ellis Hoyt

GRAHAM BREAD—Half cup molasses, 1 egg, 2 cups graham flour, ½ cup wheat flour, ½ cup corn meal, 2 cups milk, salt, 2 teaspoons baking powder; bake one hour. Mrs. Mary E. Cartwright

APPLE CAKE—One cup sugar, 1 tablespoon shortening, 2 eggs, 2½ cups flour, 2 teaspoons baking powder, salt 1½ cups milk; cover with sliced apples; sprinkle with brown sugar, cinnamon and butter. Mrs. Chas. Phillips

NAPEAGUE CORN BREAD—One cup flour, 1 cup corn meal, 2 teaspoons baking powder, ½ cup sugar, 1 egg, ½ cup butter, 1 cup milk, ½ teaspoon salt; mix dry ingredients first, melt butter and pour into milk; beat egg in last. Lieut. Walter A. Benjamin

COFFEE BREAD—Five tablespoons sugar, 3 tablespoons lard, half cup milk, 1 egg, 3 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 1 cup raisins; roll half inch thick and cut in two strips which twist together; form a ring on a pie plate; sprinkle with sugar and let rise 20 minutes; bake 20 minutes. Mrs. E. B. Leek

MUFFINS—One egg, 2 tablespoons melted butter, 1 cup milk, 2 tablespoons sugar, 2 teaspoons baking powder, little salt, 2 scant cups flour. Mrs. Frank Griffing

ROYAL MUFFINS—Beat 3 eggs, add 1 pint milk, ½ teaspoonful salt, 1 teaspoonful sugar and sufficient flour to make a drop batter; about 3 cups of flour into which has been sifted 2 teaspoons baking powder; beat hard for a few minutes, fill greased muffin cups or pans two-thirds full; bake in hot oven about 20 minutes. Mrs. Edward Lester

CORNMEAL MUFFINS—Half cup cornmeal, 1 cup flour, 3 tablespoons baking powder, 2 tablespoons sugar, 1 tablespoon melted lard; 1 teaspoon salt, ¾ cup milk, 1 egg; bake 20 minutes. Mrs. Joseph Zenger

GRAHAM MUFFINS—One cup graham, 1 cup white flour, ¼ cup sugar, 1 teaspoon salt, 1 cup milk, 1 egg, 3 tablespoons melted butter, 4 teaspoons baking powder; add milk gradually to sifted dry ingredients; add beaten egg and melted butter. Mrs. L. H. Babcock

RYE MUFFINS—One cup rye flour, 1 cup white flour, 2 tablespoons sugar, 1 tablespoon melted butter, 1 teaspoon salt, 1 cup milk, 1 egg, 4 teaspoons baking powder; mix and sift dry ingredients; add milk gradually, the beaten egg and melted butter. Mrs. Alfred Sherman

BRAN MUFFINS—One cup bran, 1 cup graham flour, 1 teaspoon salt, 1 tablespoon brown sugar, 4 teaspoons baking powder, 1 cup milk, 3 tablespoons shortening; bake 20 to 30 minutes. Mrs. George Lusty

EGGLESS MUFFINS—One cup corn meal, half cup flour, 1 teaspoon salt, 3 teaspoons baking powder, 1 cup milk, 2 tablespoons each of syrup and lard. Mrs. Carrie Parsons

CORN BREAD—Two cups corn meal, 1 cup flour, 1 egg, 2 tablespoons each of butter and sugar, 2 teaspoons baking powder; mix with milk to thickness of layer cake. Miss Addie Schellinger

BAKED CORN BREAD—One cup cornmeal, 1 cup flour, 1 tablespoon molasses, ½ cup sugar, 2 tablespoons butter, 1 egg, 1 teaspoon soda. Mrs. William Livingston

SOUR MILK BREAD—One cup cornmeal, 2 cups graham flour, ½ cup sugar, 2 cups sour milk, 2 tablespoons butter or lard, 3 tablespoons molasses, 1 egg, 2 even teaspoons saleratus; beat well, bake 1½ hours in moderate oven in 2 loaves. Mrs. Frank Griffin

STEAMED CORN BREAD—Two cups cornmeal, 1 cup flour, ½ cup molasses, 1½ cups milk, teaspoon soda, pinch of salt; steam 2½ hours. Mrs. Frank Barnes

RAISED BISCUITS—One pint milk, 1 cup lard and butter, pinch of salt, little sugar, ½ cup yeast; flour to make batter; let stand over night; in the morning add beaten white of egg and flour to knead. Mrs. H. Deckow

NUT BREAD—Sift together 3 cups flour, 3 teaspoons baking powder, 1 cup sugar, 1 teaspoon salt; add 1 cup chopped walnuts, 1 beaten egg, 1¼ cups milk; stir well; put in 2 well buttered tins; let rise 30 minutes; bake 40 minutes in fairly hot cake oven. Mrs. H. Leavitt

BROWN BREAD (CANAILLE—One pint new milk, 1 magic yeast cake, 1 cup molasses, 2 tablespoons lard, 1 teaspoon soda, a little salt; sponge over night with white flour and in the morning add canaille, making a stiff dough; let rise; mold and put in pans; should be kept in a warm place; this makes two loaves. Mrs. C. M. Bennett

SALLY LUNN—Three cups flour, half cup butter, 1 cup milk, 2 eggs, 3 teaspoons baking powder; bake in shallow cake tin. Mrs. C. W. Mallison

POTATO BREAD—Two tablespoons lard, 3 tablespoons sugar, 1 tablespoons salt, 1 cup scalded milk, 2 cups mashed potatoes, half yeast cake dissolved in 4 tablespoons warm water, 4 cups flour; to the lard, sugar, salt and potato add milk; when luke warm add dissolved yeast; gradually knead in all flour, though it will be very stiff; raise until it doubles bulk; knead and put in pans; let rise again, bake 50 minutes; makes two loaves. Mrs. S. J. Kelsey

OAT MEAL BREAD—Two and a half cups cooked oatmeal, half cup molasses, 1 tablespoon lard, 1 pint bread sponge, salt; mix with wheat flour and rise until light, put in pans and rise again. Mrs. Carrie Parsons

COFFEE CAKE—Sift together 2 cups flour, ½ teaspoon salt, cloves, allspice, cinnamon and 3 teaspoons baking powder; beat 1 cup sugar, one-third cup Wesson oil, 2 beaten egg yolks and 2 tablespoons molasses until creamy; dredge cut fruit, consisting of raisins, currants and citron with 1 tablespoon flour and add to creamed mixture with half cup of black coffee; add flour mixture and when well beaten fold in 2 beaten egg whites; pour in tin lined with greased paper. Mrs. William Hadel

POPOVERS—Two and a half cups flour, 2 cups milk, 2 tablespoons melted butter, 2 teaspoons baking powder, 2 eggs, salt. Mrs. Fannie Barnes

VICTORY COFFEE CAKE—One egg, ¾ cup sugar, 1 tablespoon butter; mix, then add 1 cup white corn meal, 1 cup flour, 2 teaspoons baking powder, 1 cup milk, salt; put in pan and sprinkle the following over it: Four tablespoons each of sugar and flour, 1 tablespoon butter, 1 teaspoon cinnamon, all rubbed together; bake 20 minutes. Mrs. Dora Loper

PUFFS—One tablespoon melted butter, 3 eggs, salt, 2 cups milk, 1 cup flour, mix all together, add whites of eggs beaten stiff; bake in gem tins half hour. Ella Edwards

TEA ROLLS—One cup bread dough, 1 pint milk and water mixed; let stand two hours; add half cup sugar, 2 tablespoons shortening; mix lard with flour, let rise; place in tins, rise again and bake. Esther B. Schellinger

WHITE MOUNTAIN ROLLS—Three pints flour, 1 compressed yeast, 2 cups luke warm milk, two-thirds teaspoon salt, 2 tablespoons sugar, 2 melted tablespoons lard, 1 egg white well beaten; put milk, yeast, sugar and salt in a bowl add egg and flour and mix until it does not stick to hands; raise one and one-half hours. Mrs. John Mulford

ROLLS—Two cups milk, scalded, 3 tablespoons shortening, 2 tablespoons sugar, 1 tablespoon salt, 1 compressed yeast cake dissolved in quarter cup luke warm water—sponge; let rise in big loaf; roll half inch thick; cut round, butter, turn over half and place some distance apart on tins to rise; bake in quick oven; serve hot. Takes about 5 hours in all. Mrs. W. G. Clark-Duff

NASSAU CURRANT BREAD—Two cups corn flakes or oatmeal, 2 teaspoons salt, 1 tablespoon lard; over this pour 1 quart boiling water; when cool add 1 soaked yeast cake, 2 quarts flour, 2 cups currants; let rise over night; rise again in pans and bake in moderate oven; makes 3 loaves. Mrs. S. J. Kelsey

WAFFLES—One quart flour, half cup melted lard, 3 teaspoons baking powder, salt, 2 eggs; milk to make thin batter; mix flour, baking powder and milk, add lard and last the well beaten eggs; have waffle iron very hot; turn in about 30 seconds; place on hot plate in oven as they are taken up. Gean Finch Barnes

WALNUT BREAD—Three-fourths cup sugar (scant); break one egg in cup, fill cup with sweet milk; add 1 more cup sweet milk, 4 cups flour, 4 teaspoons baking powder, half teaspoon salt, 1 cup chopped nuts; place in two bread tins, let stand 20 minutes and bake in moderate oven. E. B. Schellinger

CORN MEAL BISCUIT—Pour three-fourths cup scalded milk over 1 cup corn meal; add 2 tablespoons shortening, three-fourths teaspoon salt; when cool add 1 cup white flour, 4 teaspoons baking powder, sifted together; roll out, cut and bake in greased pans about 15 or 20 minutes. Mrs. Dora Loper

BAKING POWDER BISCUITS—Two cups flour, half cup lard, 3 tablespoons sugar, 3 teaspoons baking powder, pinch of salt, wet with milk enough to roll good, cut and bake half hour. Mrs. Emma Davis

RYE BREAD—One quart luke warm water, half cup molasses, 1 tablespoon salt, 1 quart rye flour, 1 quart white flour, 1 tablespoon shortening, yeast. Mrs. Charles Phillips

GRAHAM WALNUT BREAD—Four cups graham flour, 2 cups sour milk, ½ teaspoon salt, 1 teaspoon baking powder in flour, 1 small cup sugar, 1 cup chopped walnuts, 1 cup chopped raisins; bake 45 imnutes in slow oven. Mrs. Walter Adams Benjamin

CORN BREAD—One-fourth cup mazola oil, ¼ cup sugar, ½ cup milk, 1 egg, ½ teaspoon salt, ½ cup yellow corn meal, 1 cup flour, 1 heaping teaspoon baking powder; bake about one-half hour. Mrs. Herbert Edwards, Sr.

ICE BOX ROLLS—One cup hot mashed potatoes put through a strainer; 1 pint sweet milk scalded, pour over potatoes, add two-thirds cup lard, ½ cup sugar, 1 tablespoon salt; beat all up good; take 1 cake Fleishman's yeast, soak in luke warm water or some of the water from the potatoes and add to mixture, then enough flour to make a nice soft dough; work it well and cover with wet cloth and put in ice box over night; when used the rolls must raise about 2 hours in a warm place, then bake 15 or 20 minutes; you can keep this in your ice box a week and use when wanted; they are easy to make and very delicious, much lighter and better than other rolls. Mrs. Donald Stakemiller

BROWN BREAD—One egg, 1 scant cup molasses, 1½ cup sour milk, 2 cups graham flour, 1 cup white flour, 1 heaping teaspoon baking soda, salt, ¾ cup raisins; mix egg, molasses and half of sour milk; sift flour and salt and add with the raisins to the mixture; put soda in rest of sour milk and add, stirring as little as possible; bake 1 hour in slow oven. Mrs. Orville Davis

SNAP DOODLE (HOT BREAD)—One egg, 1 cup powdered sugar, butter size of walnut, 1 cup mlik, 2 cups flour, 3 teaspoons baking powder; beat very light, pour into shallow baking pan; sprinkle top with powdered sugar mixed with cinnamon and bake in moderate oven; delicious with fruit salad.
Mrs. Craig Houston

SOUTHERN ROLLS—Soak 1 yeast cake in ½ cup warm water, add 2 cups warm water, ½ cup sugar, 2 beaten eggs, 1 teaspoon salt, 2 round tablespoons Crisco, 7 cups flour; let rise over night; in morning, mix well and put in muffin pans; let rise 5 hours; bake 12 minutes at 450°. Mrs. S. J. Kelsey

CORN BREAD—One cup sugar, ½ cup butter, 1 cup sweet milk, 1 teaspoon salt, 2 teaspoons baking powder, 1 cup yellow corn meal, 2 cups flour; bake 20 minutes. Effie E Loper

BROWN BREAD—One-third cup sugar, 1 egg, one-third cup molasses, 2 cups sour milk, 2 teaspoons soda dissolved in 1 tablespoon hot water, 1 cup wheat flour, 2 cups sifted graham flour, 1 teaspoon salt; bake in moderate oven.
Mrs. Norton Griffing

EXCELSIOR JOHNNY CAKE—One cup flour, 1 cup corn meal, 2 teaspoons baking powder, butter size of egg, 1 egg, 1 cup sweet milk, ½ cup sugar; bake 20 minutes. Mrs. Walter Loper

BROWN BREAD—One cup cornmeal, ½ cup graham flour, ¼ cup white flour, 1 teaspoon salt, one-third cup molasses, 1¼ cup water, ½ teaspoon soda dissolved in last ¼ cup water; steam 3 hours. Mrs. Wm. Vorpahl

NUT BREAD—One egg, two-thirds cup sugar, 1½ cup milk, 1 teaspoon soda, 2 teaspoons cream of tartar, 2½ cups flour, salt, 1 cup nut meats, ½ cup raisins, 1 tablespoon melted butter; let stand 20 minutes in warm place; melt 1 tablespoon butter and brush over top before putting in oven; bake 40 or 50 minutes in 300° oven. Mrs. Donald Stakemiller

HOT CROSS BUNS—One cup scalded milk, ¼ cup sugar, 2 tablespoons butter, ½ teaspoon salt, ½ yeast cake dissolved in ½ cup lukewarm water, ¾ teaspoon cinnamon, 3 cups flour, 1 egg, ¼ cup raisins quartered, or ¼ cup currants; add butter, sugar and salt to milk when lukewarm, add yeast, cinnamon, flour and egg beaten well; when thoroughly mixed add raisins; cover and let rise over night; in morning shape in form, place in pan 1 inch apart; let rise, brush over with beaten white of egg and bake 20 minutes; cool, frost the top.
Mrs. E. H. Lester

MUFFINS—One cup flour, 2 scant teaspoons baking powder, salt, 1 well-beaten egg and milk enough to make soft batter; bake on gridle in muffin rings 5 to 6 minutes. Mrs. T. D. Dimon

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SOUTHERN APPLE COBBLER—One and one-half cup flour, 1 teaspoon baking powder, 1 teaspoon salt, ½ cup shortening, cold water; sift flour, baking powder and salt; add shortening and rub in lightly; add just enough water to hold dough together; 6 or 8 apples, 6 tablespoons sugar, 2 tablespoons butter; fill baking dish with half of the apples which have been pared and cut in thin slices; sprinkle with half of sugar and small pieces of butter; roll out half of pastry and cut in squares and cover apples, then add rest of the apples, sugar and butter and cover with the rest of pastry; bake in moderate oven 30 to 45 minutes; if desired flavor with cinnamon or nutmeg. Mrs. Chas. Rush

SPIDER CORN CAKE—One and one-fourth cup corn meal, 1 teaspoon soda, 2 eggs, 2 cups sour milk, 1 teaspoon salt, 2 tablespoons of butter; moderate oven.
Mrs. Phoebe Bennett

RAISIN BUNS—One quart of flour, 4 teaspoons baking powder, half teaspoon salt, 1 teaspoon sugar, 2 tablespoons shortening, mix with sweet milk to make dough to roll flat, sprinkle with raisins and sugar; roll into a roll and cut in slices and bake in buttered tin in hot oven until brown.
Mrs. Dora Loper

NUT BREAD—One egg, 2 scant cups sugar, 2 scant cups milk, 1 scant cup nut meats, 3 scant cups flour, measure after sifting; then add 4 teaspoons baking powder to flour and sift several times, with teaspoon salt; let stand 20 minutes; then bake 45 minutes. Mrs. Byron T. Barnes

PASTRY

PIE CRUST—Half pound lard, 3 cups flour, 1 level teaspoon salt; mix together thoroughly; add enough water to make it roll out easily.
Hazel V. Lawler

CHOCOLATE MERINGUE PIE—Make a custard of 1½ cups milk, 1 cup sugar, yolks of 4 eggs; add 1 cup grated chocolate and ¼ cup butter; bake in one crust; make meringue of 4 egg whites with half cup powdered sugar; brown slightly.
Mrs. David Miller

EXCELSIOR PIE—Two cups dried apples, 1 cup sugar, 1 cup molasses, 1 grated lemon rind, 1 tablespoon flour; soak apples over night in 1 quart water; chop fine and boil all together; bake in two crusts.
Antoinette Baker

THREE CRACKER PIE—Three soda crackers, 1 cup sugar, 1 cup molasses, 1 cup vinegar, 3 cups hot water, 1 cup raisins, pinch of salt, 3 apples chopped fine.
Clarissa Mulford

CRANBERRY PIE—One quart cranberries chopped, 1 cup molasses, 2 cups sugar, half cup water.
Mrs. Anna Canfield

PUMPKIN PIE—One and one-half pint bowl pumpkin, 1 teaspoon flour, 1 cup sugar, half cup molasses, 1 teaspoon salt, 1½ teaspoon ginger, 1½ teaspoon cinnamon, 1 egg, 1 quart milk; bake one hour.
Mrs. Harry Conklin

APPLE PIE—Fill crust with sliced apples and pour over them 1 cup sugar, half cup flour, 1 cup milk, cinnamon or nutmeg; cover with strips of crust.
Mrs. William Cartwright

RHUBARB PIE—Two cups rhubarb chopped fine, 2 eggs, 2 cups sugar, 1 tablespoon flour; raisins may be added; bake in two crusts.
Mrs. G. B. Conklin

HUCKLEBERRY PIE—Beat yolks of 2 eggs, add 1 tablespoon lemon juice and 3 cups berries; sift together 1 cup of sugar, 3 tablespoons of flour quarter teaspoon salt; stir this with berries and bake in one crust about 25 minutes; make meringue from beaten whites.
Mrs. Ralph Boughton

BUTTER SCOTCH PIE—Mix 1 cup brown sugar, 2 tablespoons milk and butter size of walnut and boil 5 minutes, then add 1 cup milk, 2 tablespoons flour, yolks of 2 eggs which have been mixed together; boil till thickened and put in cooked crust, add meringue and brown.
Mrs. Charles Rush

LEMON SPONGE PIE—One cup sugar, butter size of eggs, 2 tablespoons flour, juice and rind of one lemon, yolks of 2 eggs beaten, 1 cup milk, pinch of salt, whites of two eggs beaten stiff; cream butter and sugar well, add flour, juice and rind of lemon, egg yolks, salt and whites of eggs last; put in pie shell and bake 45 minutes.
Mrs. Fred Payne

MERINGUE—Whites of 2 eggs, when half beaten add 2 tablespoons cold water, ½ teaspoon baking powder; beat until dry and stiff; fold in lightly with a fork 3 tablespoons sugar; spread on pie roughly and sprinkle with sugar; bake 15 minutes in slow oven; never fails.
Mrs. S. J. Kelsey

PINEAPPLE PIE—Two cups shredded pineapple, ½ cup sugar, 1 tablespoon cornstarch, cook 15 minutes, stirring frequently; add 1 tablespoon butter pour mixture over 2 beaten eggs; cook for few minutes and pour into baked crust; cover with meringue and brown. Mrs. Stanford Smith

LEMON PIE—Add the grated rind and juice of 1 lemon to a cup of boiling water; stir together one tablespoon cornstarch dissolved in a little water, yolks of 2 eggs, 1 cup sugar, butter size of an egg; stir all together into the water and let boil. Mrs. Geo. Lusty

TWO CRUST LEMON PIE—One lemon, 1 cup sugar, ½ cup molasses, 1 egg, 1 cup hot water, 2 tablespoons cornstarch, few raisins; fills one pie.
Mrs. Howard Miller

RHUBARB PIE—Two cups rhubarb cut fine, 1 cup sugar, 2 tablespoons flour, 1 tablespoon butter, 1 egg, pinch of salt; beat sugar, egg, flour and salt together; stir into rhubarb and bake in rich crust. Mrs. Howard Miller

APPLE PIE—One cup milk, ½ cup sugar, 1 tablespoon flour, 2 egg yolks, mix thoroughly; cut fine 2 apples, put in the crust, add milk mixture, cover with latticed strips of crust and bake; remove from oven and place half of marshmallow in each square and set back in oven to brown.
Mrs. John Smith

PINEAPPLE PIE—Peel a large pineapple, put it through food chopper, saving all juice and pulp; beat one yolk of egg with one whole egg, add two-thirds cup of sugar and 1 tablespoon cornstarch, the pineapple and ¼ cup of water; put in crust and bake; beat the remaining white of egg to a stiff froth, add 3 tablespoons sugar mixed with 1 teaspoon cornstarch, beat and spread over the top of pie; brown lightly. Mrs. E. Vaughan

SOUR MILK PIE—One cup sour milk, three-fourths cup sugar, 1 cup chopper raisins, 1 tablespoon flour, 1 egg, ½ teaspoon salt, nutmeg and cinnamon; bake in two crusts. Mrs. Carrie Parsons

ELDERBERRY PIE—Two cups elderberries, 1 tablespoon flour, half cup sugar, juice of 1 lemon. Mrs. Charles Phillips

BRIARS—One cup raisins stoned and chopped, 1 cup white sugar, 1 lemon juice and grated rind, 2 crackers rolled; add water to thin; cut coffee can circles on pie crust and place teaspoonful of mixture on each and fold to form half circle, pressing edges together. Mrs. E. J. Gardell

GREEN TOMATO MINCE-MEAT—Peck green tomatoes chopped fine; let stand over night to drain; in the morning add 5 pounds brown sugar, 3 tablespoons of cinnamon, 2 tablespoons cloves, 2 pounds raisins, 1 pound currants and a little dried orange peel; cook 3 hours; just before taking from stove add the juice of two lemons and a little salt. Maud Zenger

RHUBARB AND STRAWBERRY PIE—Two cups uncooked rhubarb and 1 cup strawberries, 1½ cup sugar and 1 tablespoon of flour; bake in two crusts.
Mrs. John D. Edwards

BREAD AND BUTTER PIE—One piece of bread size of 3 slices, 2 cups water, 1 cup sugar, 2 eggs, 1 lemon rind and juice; butter size of an egg; use the whites of the two eggs for a meringue. Mrs. Charles Phillips

LEMON PIE—Three eggs, 1½ cups sugar, 1 lemon, juice and grated rind, half cup butter; cream sugar and butter, add yolks of eggs, lemon juice and rind; beat whites very stiff and add last, stirring gently; bake in one crust.
Mrs. Henry L. Leek

LEMON PIE—Mix 1 tablespoon each of butter and flour, add to the juice of 1 lemon, 1½ cups sugar, 1 cup milk; beat whites and yolks of 2 eggs separately, then put all together and beat with egg beater until well mixed; bake with 1 crust. Miss Eugenia Cozzens

LEMON PIE—One lemon, 1 cup sugar, 1 egg; boil the peel of the lemon which is just put on in cold water and brought to the boiling point, drain off this and add more cold water and boil until tender; then chop the peel and pulp fine and add the other ingredients; make a starch of a tablespoon of flour, wet in cold water and add a cup of boiling water; stir altogether and put between two crusts; a few raisins can be added if preferred. Mrs. B. S. Edwards

LEMON PIE—Half cup sugar, half cup molasses, half cup water, 1 lemon, 1 tablespoon flour, 1 grated potato (small), 1 egg, a little butter; bake between two crusts. Mrs. Robert Gosman

WASHINGTON PIE—One cup sugar, 1 cup flour, ½ teaspoon soda, 1 teaspoon of cream tartar, 3 eggs; bake in two agate pie tins; when cold split open and put in cream. Cream: 1 cup milk, ½ cup sugar, ¼ cup flour, 1 egg; heat milk and sugar in double boiler; thicken with egg and flour, add juice and rind of 1 lemon, or use 1 cup cream whipped and beaten; sprinkle over with maraschino cherries. Mrs. M. H. Ryan

BOILED CIDER PIE—One cup sugar, 1 egg, 3 tablespoons boiled cider, 1 tablespoon flour, 3 tablespoons water. Antoinette Baker

MINCE PIE—One cup meat, 2 cups chopped apples, 1 cup raisins, 1 cup chopped cranberries, 1 pint canned blackberries, half teaspoon cloves, 1 teaspoon cinnamon, little salt, 1 cup molasses and enough sugar to sweeten; cook until thoroughly mixed. Mrs. Joshua Edwards

PIE CRUST—Three cups flour, 1 cup lard, wet with milk.
Mrs. W. D. Conklin

CUSTARD PIE—One pint milk, 2 beaten eggs, half cup sugar, flavor with nutmeg. Mrs. W. D. Conklin

PEACH PIE—Line pin tin with crust and cover with halves of peaches, hollow sides up, fill each hollow with sugar, bit of butter and drop of lemon juice; cross bars of crust on top; bake in quick oven; serve with whipped cream.
Mrs. Helen Ellis Hoyt

APPLE MINCE MEAT—Three pounds raisins, 3 pounds currants, half lemon, half pound citron peel, half pound salt pork chopped fine, 1 peck apples, 2 quarts cider, 7 pounds brown sugar, 1 tablespoon all kinds spices, 1 teaspoon ginger; do not cook; will keep a long time. Mrs. Geo. H. Mulford

CREAM PIE—One pint milk, half cup sugar, 2 eggs, 2 tablespoons cornstarch; keep out one white of egg for meringue; flavor with vanilla.
Helen Ellis Hoyt

MOCK CHERRY PIE—One cup cranberries and half cup raisins chopped fine, 1 cup water (hot), 1 cup sugar, 1 teaspoon vanilla; bake between two crusts.
Mrs. B. S. Edwards

CAKE

HOT WATER SPONGE CAKE—Beat 4 eggs very light, then beat in 2 cups sugar, 1 cup flour; when well beaten add anothter cup flour with two teaspoons baking powder; when this is beaten light add 1 cup boiling water and a little vanilla; bake 30 minutes. Mrs. Byron T. Barnes.

DEVIL'S FOOD—Part I. One-half cup milk, 1 cup sugar, half cake unsweetened chocolate, dissolve on stove; do not boil. Part II. Three-fourths cup butter, 1 cup sugar, 3 beaten eggs, half cup milk, 1½ teaspoons of soda dissolved in milk; mix thoroughly, then add Part I. Add flour enough to thicken, about 2½ cups; salt; bake in 3 layers. Mrs. James Eichhorn, Sr.

AUNT PHEBE'S SPONGE CAKE—Ten eggs; use the weight of 9 eggs in sugar, the weight of 6 eggs in flour and 1 lemon. Mrs. Phebe Conklin Hand

PORK CAKE—One pound salt pork, chopped very fine, boiled 2 minutes in half pint water (have pork thoroughly cold before putting in cake), 1 cup molasses, 2 cups sugar, 3 eggs, 2 teaspoons soda, 2 teaspoons cinnamon, ½ teaspoon nutmeg, cloves and allspice, 1 pound raisins, 1 pound currants, ¼ pound citron, nuts and figs if desired, 8 cups flour; bake slowly. Miss Ella Edwards

WHITE CAKE—One cup sugar, three-fourths cup butter, 2 cups flour, 1 cup milk, 2 teaspoons baking powder, whites of 2 eggs beaten to a froth and stirred in last, vanilla. Mrs. Annie King

CREAM SPONGE CAKE—Four eggs beaten separately, 1 cup sugar, 1¼ tablespoons cornstarch, 1 scant cup flour, 3 tablespoons cold water, 1 even teaspoon baking powder, ¼ teaspoon salt, 1 teaspoon extract of lemon; beat yolks of eggs until thick, add gradually the sugar, beat 2 minutes, add water; sift thoroughly the cornstarch, flour, baking powder and salt and add to first mixture; fold in the stiffly beaten whites of eggs and the lemon; bake in angel cake pan 45 minutes, or in layers; use moderate oven. Mrs. Eugenie Cozzens

BROWN CAKE—Cream 1 cup sugar, ¼ cup butter, add 1 cup buttermilk or sour milk, 2 cups flour in which has been mixed 1 teaspoon each cinnamon and soda, ½ teaspoon cloves; raisins may be added. Mrs. Fred H. Parsons

SPONGE CAKE—Seven eggs, 1½ cups sugar, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon vanilla, salt; beat whites very stiff and after adding sugar beat well, then add yolks and beat again all together; then fold in flour and baking powder. Mrs. Clinton Edwards

FRENCH SPONGE CAKE—Separate four eggs, beat the yolks to a cream, add gradually beating all the while 1 cup of powdered sugar; when very light, fold in very carefully the well beaten whites; sift in one cup full of flour and 2 teaspoons of baking powder; bake in two layers; use coffee or whipped cream for filling; coffee filling; beat to a cream two tablespoons of butter, add gradually ¼ cup of powdered sugar, drop into this the yolk of one egg; beat; add the second yolk, beat again, add one tablespoon black coffee; dust the top with powdered sugar. Mrs. C. W. Rackett, Jr.

FRUIT CAKE—Three cups sugar, 1 cup butter, 1 cup sour cream, 1 teaspoon each of cinnamon, allspice, cloves and half teaspoon nutmeg, 1 pound raisins, 1 pound currants, 1 tablespoon soda dissolved in two-thirds cup hot water; flour to make stiff batter; bake one hour. Mrs. William Hadel

FRUIT CAKE—Stir to a cream, 1 cup of sugar, ½ cup of sugar, ½ cup of butter and 2 eggs; add ½ cup of dark molasses, 1 cup of sweet milk; stir thoroughly, add 1½ cups of chopped raisins, 1 cup currants, ½ cup of chopped citron, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon lemon extract, pinch of salt; sift three level cups of flour with 3 level teaspoons of baking powder; stir into mixture; bake slowly 1½ hours; this makes one large loaf.

Mrs. W. D. Kelsey

GRANDMOTHER'S MOLASSES CAKE—One cup molasses and half cup lard or butter, stirred very stiff with flour; add a little salt and 1 teaspoonful soda; thin with boiling water, season with ginger and beat in 1 egg; bake in moderate oven.

Esther Schellinger

POTATO CAKE—One cup sugar, one-third cup butter, ½ cup hot potato, mashed, 2 eggs, half teaspoon each of nutmeg and cinnamon, quarter teaspoon cloves, 3 teaspoons chocolate, salt, one-third cup milk, 1 cup flour, 1 teaspoon baking powder, ½ cup raisins, ½ cup nuts.

Antoinette Baker

ANGEL CAKE—Whites of 6 eggs beaten stiff, add gradually two-thirds cup sugar and ½ cup pastry flour in which has been sifted ½ teaspoon cream of tartar, flavor; beat constantly; add a little salt to eggs before beating.

Mrs. Charles Hand

SWISS CAKE—One and one-half cups sugar, 1 tablespoon butter, 1 cup milk, 2½ cups flour, 2 large teaspoons baking powder; add lastly 2 well-beaten eggs; beat all 5 minutes.

Ella Edwards

ANGEL CAKE—Sift 3 times sufficient flour to make an even cup full after sifting; add a teaspoon of sifted cream of tartar and sift together with flour; beat whites of 11 eggs to a froth, add 1½ cups sugar, 1 teaspoon vanilla and the flour, stir, but do not beat; bake 45 minutes in moderate oven; do not butter the pan; frost lightly.

Mrs. Geo. H. Mulford

BANANA CAKE—Half cup butter, 1 level cup sugar, 2 eggs, 1¾ level cups flour. 2½ level teaspoons baking powder, ½ cup milk; make two layers. Filling—Three-fourths cup sugar, 3 bananas, one-third cup flour, 2 eggs, well beaten, 2 cups milk, 1 teaspoon vanilla; mix the sugar, flour and eggs and stir into hot milk; cook in the top of a double boiler 10 minutes; add vanilla; spread between layers and place sliced bananas on top of filling.

Mattie Bennett.

OIL CITY CAKE—One cup molasses, 1 cup sugar, 1 cup lard and butter, 1 cup milk, 1 teaspoon soda, 3 cups flour, 3 eggs, keep one white for icing, salt and spice; two loaves.

Mrs. G. B. Conklin

WHITE CAKE—Two glasses sugar, ½ glass butter, 3 glasses flour, 1 glass milk, whites of 6 eggs beaten, 3 teaspoons baking powder, vanilla; makes 2 small loaves.

Mrs. Charles Brown

SOUR CREAM CAKE—One cup sugar, 1 cup raisins, ½ cup coffee; cook until thick; when cool add 1 cup sour cream, ½ cup lard, 1 teaspoon cinnamon, flour for medium thick batter.

Mrs. M. H. Ryan

SOFT MOLASSES CAKE—Quarter cup sugar, 1 cup molasses, ½ cup coffee, salt, 1 teaspoon soda, 2 cups flour, 1 egg, ½ cup lard, 1 teaspoon cinnamon, 1 teaspoon cloves.

Mrs. William Jenkins

NEVER FAIL JELLY ROLL—Beat whites and yolks of 3 eggs separately and then beat them together; add 1 and a third cups sugar and beat again; sift together 1½ cups flour and 2 teaspoons baking powder, add this to eggs and sugar and last of all add ½ cup boiling water; beat the batter well, flavor with a few drops lemon juice and bake in large dripping pan in moderately hot oven; turn on a hard surface that has been dusted with powdered sugar; trim off the edges, spread with any preferred jelly and roll; this may be used for a loaf cake.

Mrs. Emma G. Sterling

ORANGE CAKE—Cream ¼ cup butter and ½ cup sugar; beat 2 eggs, add ½ cup sugar and beat into first mixture; add grated rind and juice of ½ an orange and ½ cup milk, 1¾ cups sifted flour sifted again with 3 teaspoons baking powder; may be used as loaf or layer cake. Mrs. David Miller

1-2-3-4 CAKE—One cup butter, 2 cups sugar, 3 cups flour, 4 eggs, ½ cup milk and cream with pinch of soda, 1 cup currants. Mrs. Dora Loper

GOLD AND SILVER CAKE—Two cups of sugar, small two-thirds cup of butter, 1 cup of milk, 3 cups of flour with 2 teaspoons of cream of tartar and 1 teaspoon of soda, sifted together; divide the batter; to half add the stiffly beaten whites of 4 eggs, to the other half add he well beaten yolks of four eggs; flavor each and bake in separate tins or use half the amount and bake as marble cake. Mrs. Charles Hand.

OLD TIME MOLASSES CAKE—One egg, 1 large cooking spoon shortening, 1 cup molasses, 1 cup sour milk, 1 teaspoon soda, salt, 2½ cups flour, level teaspoon ginger; mix in order given; beat well; bake in moderately hot oven; makes a good loaf or layer cake; use raisin or chocolate filling. Chocolate Filling—One cup milk, heated to boiling point, 1 tablespoon cornstarch, 3 tablespoons each of sugar and cocoa or ground chocolate together, stir with cold milk (not taken from the above cupful), add to boiling milk, cook until it thickens; after partly cool spread between layers. Mrs. Julia Parsons

QUICK CREAM CAKE WITHOUT SHORTENING—Sift three times 1½ cups flour with half teaspoon salt, 1½ teaspoonfuls baking powder and 1 cup sugar; break two eggs into a measuring cup, fill with sweet cream; add flour to mixture with half teaspoon flavoring extract; beat 3 minutes; bake in layers or a loaf; if sour cream is used, half teaspoon soda instead of baking powder. Mrs. Ed. Hamilton

McKELVY CAKE—Quarter cup butter, 1½ cups sugar, 3 eggs, ¾ cup milk, 1½ teaspoon baking powder, ½ teaspoon flavoring; cream butter and sugar, add yolks, then milk and sifted flour alternately; mix baking powder with flour; add beaten whites last; bake in layers. Mrs. Fred H. Parsons

BREAD SPONGE CAKE—One cup sugar, 1 cup bread sponge, 1 cup flour, 1 tablespoon shortening, 1 egg, 1 teaspoon baking powder, 1 teaspoon nutmeg, a little salt, bake in a loaf about three-quarters of an hour. Mrs. B. S. Edwards

WHITE FRUIT CAKE—Whites of 3 eggs, half cup butter, 1½ cups sugar, 1 cup milk, 2½ cups flour, 2 teaspoons baking powder, 2 ounces citron sliced fine, ¼ pound blanched almond chopped fine, 1 cup grated cocoanut; cream, butter and sugar; mix in fruit, then add milk; beat eggs to stiff froth and stir in and immediately add flour with the baking powder; bake in moderate oven; do not let oven cool off. Adelaide Terry Finch

EGGLESS CAKE—Half cup butter, 1 cup sugar, 1 cup sour milk, 1 teaspoon soda, half cup chopped raisins, 1 teaspoon each of cinnamon and nutmeg, half teaspoon cloves, 2 cups flour. Mrs. Orson Merrill

DEVIL'S FOOD CAKE—One cup sugar, third cup lard, 1 cup milk, half cup cocoa, 1½ cups flour, 1 teaspoon soda, 1 egg, salt; take half the sugar and half the milk, the yolk of egg, cocoa and cook until thick; add to rest and bake; put together with following icing. Icing: Half cup sugar, quarter cup cold water, boil until it ropes, then pour over stiffly beaten white of egg, beating hard. Mrs. Peter Sturcke

APPLE SAUCE CAKE—One cup sugar, 2 cups flour, 1½ cups unsweetened apple sauce, 1½ teaspoons soda dissolved in little coffee; two teaspoons each of cinnamon and cloves, 1 egg, half cup lard and butter, salt. Mrs. J. P. Conklin

GRAHAM CRACKER CAKE—One cupful sugar, three-fourths cups butter, 3 eggs, three-fourths cup milk, 14 graham crackers, rolled fine, half cup flour, 2 teaspoons baking powder, 1 teaspoon vanilla; bake in two layers and put together with boiled icing, flavored with pineapple. Mrs. E. Clifton Babcock

BROWN CAKE—One cup of molasses, half cup of sugar, half cup butter, 2 teaspoons soda in cup of hot water, 2½ cups flour, 2 well beaten eggs the last thing; bake in layers and put together with white icing. Mrs. S. B. Loper

WEDDING CAKE—Cream together 1 pound butter, 1 pound sugar, 12 eggs (whites and yolks beaten separately). Add rind and juice of 1 lemon, 2 pounds chopped raisins, 2 pounds currants, 1 pound chopped citron, 1 pound chopped almonds, 2 teaspoons each of cinnamon and mace, 1 teaspoon each of nutmeg and allspice mixed in 1 pound flour; fill pan two-thirds full as it does not rise much; makes 2 large loaves; bake 3 hours in moderate oven; line pans with 3 thickness of paper, greasing the last one. Mrs. Phebe Conklin Hand

SPICE CAKE—One cup butter, 4 eggs, 2 cups sugar, 3 cups flour, 1 cup milk, half teaspoon soda, 2 pounds raisins, half pound currants, quarter pound citron, spice to taste, salt. Mrs. Anna Canfield

CHECKER-BOARD CAKE—Four tablespoons butter, 1½ cups sugar, 2 eggs, 1 cup milk, 2¼ cups flour, 3 teaspoons baking powder; take out about one-third the batter and mix in 1 tablespoon cocoa; put a ring about an inch wide of white part around the edge of layer tin, then ring of dark, inside this, a ring of white and then fill center with dark; make 2 tins like this and one with colors reversed; put together with thin icing with dark edged layer in center. Mrs. John D. Edwards

HOT MILK CAKE—Two cups sugar, 4 eggs, 2 cups flour, 2 even teaspoons baking powder, salt, and flavoring; mix all together, then add 1 cup boiling milk with 2 tablespoons butter in it. Mrs. Annie King

NUT CAKE—One cup sugar, half cup butter, scant half cup milk, 1 cup nut meats, 1½ cups flour, whites of 3 eggs, 1 good teaspoon baking powder, flavor to taste. Mrs. John Mulford

POUND CAKE—Cream 1 pound butter, beat in 1 pound sugar, add 10 eggs, yolks and whites beaten separately, lastly add 1 pound flour; flavor; bake 20 minutes in small loaves. Mrs. E. J. Gardell

POUND CAKE—One heaping coffee cup flour, 1 cup sugar, three-quarters cup butter, 2 tablespoons milk, 1 teaspoon cream tartar, half teaspoon soda, 4 Miss M. A. Schellinger

MOCK ANGEL CAKE—Three level teaspoons baking powder, 1 level cup flour, 1 level cup sugar, pinch salt, 1 cup hot sweet milk, 1 teaspoon vanilla, whites of 2 eggs; sift flour, sugar, baking powder and salt together twice, heat milk to boiling point, pour it gradually over flour mixture, stirring until smooth, add extract, fold in egg whites stiffly beaten, turn into an unbuttered pan and bake forty minutes; makes a small cake. Mrs. David S. Loper

CRUMB CAKE—Two cups flour 1, large cup sugar, piece of butter size of egg, rub togetther; take out three-quarters cup for top, add a little cinnamon; take remainder, add 1 cup of water, 1 beaten egg, 2 teaspoons baking powder, flavoring, quarter teaspoon salt; put on top mixture and bake. Miss Ella Edwards

PARAGON MARBLE CAKE—Sift together 1½ cups sugar, 2 cups flour, 2 teaspoons baking powder, small teaspoon of salt, 1 tablespoon of cornstarch; rub in half cup lard; divide mixture in two parts; to one add three-fourths cup milk (scant), 1 teaspoon vanilla; to other part add three-fourths cup coffee (scant), 2 tablespoons dry cocoa; place dark mixture on top or alternately by spoonfuls; bake three-quarters hour in moderate oven. Mrs. E. B. Leek

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STEAMED FRUIT CAKE—One cup sugar, 1 cup butter, half cup molasses, half teaspoon soda, 7 egg yolks, 1 pound raisins, 1 pound currants, 1 pound blanched almonds, half pound citron, 1 quart sifted flour, 1 tablespoon cinnamon, half tablespoon cloves, 5 drops almond extract, 7 egg whites, beaten stiff; steam three hours. Mrs. Charles R. Horton

CARAMEL CAKE—One cup sugar, butter size of walnut, cream together; drop 2 eggs in a cup and fill with sweet milk; beat into butter and sugar with an egg beater; add 1½ cups pastry flour, 2 teaspoons baking powder, flavoring; Mocha Frosting—One cup powdered sugar, quarter cup butter, 2 teaspoons cocoa, 2½ teaspoons strong hot coffee, 1 teaspoon vanilla. Thyra M. Nielson

GOOD GINGER BREAD—Two tablespoons of sugar, two-thirds cup molasses, 1 heaping tablespoon lard, 1 cup coffee or sour milk, little salt, 1 teaspoon ginger or cinnamon, 1 teaspoon of soda dissolved in the molasses, 2½ cups of flour, 1 egg may be used. Esther B. Schellinger

COCOA CAKE—One cup sugar, half cup lard, 1 cup raisins, 1 cup water, quarter teaspoonful salt, 1 teaspoonful each of cinnamon and cloves and nutmeg, 1 tablespoon cocoa; boil five minutes, when cool add 1 teaspoon soda, 2 cups flour; bake slowly three-quarters of an hour. Mrs. Herbert Lester

FRENCH CAKE—Three eggs, 1½ cups sugar, half cup butter, 1 cup milk, 3 cups flour, 3 tablespoons baking powder, flavoring; bake either in layers or plain. Mrs. Joshua Edwards

SOFT MOLASSES CAKE—Two cups molasses, 1 cup butter, 1 cup milk, 4 cups flour, 3 eggs, 1 tablespoonful saleratus. Mrs. H. Deckow

FRENCH TART—Line 2 layer cake tins with pastry; put in a layer of jelly on each and the following: 1 cup flour, half cup sugar, 2 eggs, 1 tablespoon shortening, salt, 1 teaspoon baking powder; flavoring; bake like layer cake. Mrs. E. J. Gardell

SOUR CREAM MOLASSES CAKE—Half cup molasses, half cup sugar, 1 egg, half cup sour cream, fill with sour milk, 1 teaspoonful soda, half teaspoonful baking powder, 1½ cups flour, 1 tablespoon ginger, half tablespoon cinnamon, half tablespoon nutmeg. Mrs. W. G. Clark-Duff

COFFEE FILLING—Two tablespoons butter beaten to a cream, stir in gradually half cup powdered sugar; drop in yolks of two eggs one at a time; flavor with teaspoon of black coffee. Mrs. William Livingston

LEMON FILLING—One cup boiling water, add yolk of 1 egg, half cup sugar, 3 tablespoons flour, moistened with cold water, small lump butter, when custard is cooked and cooled add juice of two lemons or oranges; grate rind of one. Mrs. John Erickson

CHOCOLATE ICING—One cup of sugar, 2 dessert spoonfuls of cocoa and a little water; mix until smooth; boil until it begins to thicken; let cool for a few minutes, then stir in dry flour until thick enough to spread. Mrs. Charles Erickson

FILLING FOR LAYER CAKE—Pare a nice tart apple and grate it in a bowl; separate the yolk from the white of an egg and add the white to the apple, beat with egg beater until quite stiff, then add half cup of sugar; beat until like whipped cream. Mrs. Russell Miller

ORANGE FILLING—Two cups of sugar, half cup of orange juice, a little of the grated rind, boil until it threads and pour onto the beaten whites of two eggs, beat until it is stiff. Mrs. N. T. Edwards

CHOCOLATE ICING—Melt 1½ squares chocolate over hot water; cream a tablespoon of butter, work in half cup powdered sugar, 2 tablespoons cream or milk, beat in enough more sugar to form smooth paste and stir this into melted chocolate; in place of chocolate may be used spices, nuts, ground raisins, maple syrup or coffee. Mrs. David Miller

COCOANUT FILLING—Two cups confectioners' sugar, 4 tablespoons each of sweet milk and melted butter, 1 teaspoon vanilla or lemon, 1 grated cocoanut; stir milk and sugar together, add melted butter, flavoring and cocoanut; beat well. Mrs. Charles Phillips

ORANGE ICING—Juice of 2 oranges, 1 beaten egg, three-fourths cup of sugar, 1 tablespoon flour or cornstarch; boil until thick.
Mrs. James H. Hildreth

MARSHMALLOW FILLING—Two tablespoons gelatine, 3 tablespoons cold water and 3 boiling water, 2½ cups pulverized sugar; soak gelatine in cold water and add boiling water; when dissolved add sugar and beat until stiff enough for filling. Mrs. Whitman Baker

SOUR CREAM FROSTING—One cup sour cream, 1 cup sugar, pinch of soda; boil until it will cream on a saucer. Mrs. Mark Ryan

BANANA CAKE—One-half cup shortening, 1½ cups sugar, 2 eggs, 2 cups flour, ½ teaspoon baking powder, ¾ teaspoons soda, ½ teaspoon salt, ¼ cup sour milk, 1 cup mashed bananas, 1 teaspoon vanilla; cream shortening and add sugar gradually; add well-beaten eggs; sift flour once before measuring; sift flour baking powder, soda and salt together and add alternately with the sour milk and bananas which have been mashed through a sieve; add flavoring; bake 30 minutes in moderate oven at 350°. Mrs. C. L. Case

ORANGE SPONGE CAKE—Separate 3 eggs, beat whites with ¼ teaspoon cream of tartar until stiff and add the yolks one at a time, beating well before addition of each yolk; add 1 cup sugar gradually, still beating with egg beater; remove beater; add 2 teaspoons grated orange rind and one-third cup orange juice; fold in 1¼ cups flour, 1½ teaspoons baking powder and ½ teaspoon salt sifted together; bake in two layers. Filling—Put ¼ cup sugar, 1½ tablespoons flour and ¼ teaspoon salt in top of double boiler and mix together thoroughly; add ½ cup orange juice and 2 teaspoons butter and 1 egg yolk and cook until smooth and thick; remove from fire and add 1 teaspoon lemon juice; spread between layers; ice top and sides of cake with boiled icing.
Mrs. Orville Davis

CHESSE CAKES—Line cup cake pans with pie crust and in each one put strawberry jam, or any other jam, about two teaspoons to the small pans; use half a favorite cake recipe and in each one put a tablespoonful of the cake batter; then bake. Mrs. Fred Payne

DATE CAKE—One cup dates stoned and cut; cover with boiling water; add teaspoon soda and mix; let stand to soften while mixing other part; cream 1 cup sugar, ½ cup butter and good pinch salt, 1 egg together; then add water and dates; add 1½ cups flour, 1 cup nut meats. Mrs. Herbert Lester

MOTHER'S GINGERBREAD—One-half cup sugar, 1 cup molasses, ½ cup butter, 1 teaspoonful each cinnamon, ginger and cloves; 2 teaspoons soda in 1 cup boiling water, 2½ cups flour, 2 well-beaten eggs put in last; bake in rather large sheet about ½ hour. Mrs. Fred Payne

SPICE CAKE—One cup sugar, ½ cup molasses, ½ cup butter, 3 eggs, 1 teaspoon each of cloves, cinnamon and soda, ½ spoonful nutmeg, ½ cup sour milk, 2 cups flour; reserve 2 whites of eggs; beat them with cup of confectioners' sugar, flavor with vanilla and spread between layers and on top; this makes 2 layers. Mrs. Walter Loper

LAYER CAKE—Three eggs, one-third cup butter, 1¼ cups sugar, ¾ cup milk, 2 rounded teaspoons baking powder, salt, 2 cups flour, and ½ teaspoon vanilla; cream butter and sugar, add egg yolks, well beaten, add alternately milk and flour sifted with salt and baking powder, lastly add beaten egg whites.
Mrs. Orville Davis

CUP CAKES—Two cups of sugar, 1 scant cup of butter, 4 eggs, 3 cups of flour, ½ cup of milk, a pinch of soda and 1 rounded teaspoon of baking powder.
Mrs. Herbert Edwards, Sr.

SOFT MOLASSES CAKE—One-half cup sugar, 1 egg beaten, 1 cup molasses, 1 teaspoon soda, mix and add ½ cup shortening dissolved in 1 cup boiling water; add two-thirds teaspoon baking powder, 1 teaspoon cinnamon, ½ teaspoon ginger, 2½ cups flour. Mrs. William Vorpohl

UPSIDE DOWN CAKE—Two-thirds cup sugar, butter size of an egg, ½ cup milk, 1½ cups flour, 2 teaspoons baking powder, 1 egg; melt 2 tablespoons butter and ¼ cup brown sugar in baking dish, cover the bottom and sides with either apricots or pineapple; pour in batter and bake in medium oven ¾ hour; turn out and serve with whipped cream. Mrs. Walter Hudson

DUTCH APPLE CAKE—One-fourth cup shortening, ¾ cup sugar, 2 eggs, 2¼ cups flour, ½ teaspoon salt, 3 teaspoons baking powder, ¾ cup milk, 1 teaspoon vanilla;; cream shortening and sugar together; add beaten eggs and mix well; mix and sift flour, baking powder and salt and add alternately with the milk to the first mixture; add vanilla and beat it thoroughly; pour into a greased pan, having batter about 1 inch deep in pan; arrange thinly sliced apples in rows on top of batter; sprinkle with sugar and cinnamon and dot with small bits of butter; bake in moderate oven (350°) 45 minutes.
Mrs. C. B. Scoville

RHUBARB CAKE—One cup flour, 1 teaspoon baking powder, ½ teaspoon salt, 2 tablespoons brown sugar, rhubarb shredded, ¼ cup shortening, 1 egg, milk, ½ cup white sugar; mix flour, baking powder, salt and brown sugar well, rub shortening into flour mixture; put egg into a cup and add enough milk to make ½ cupful; add milk and egg to flour mixture and mix well; put batter into a shallow greased pan, cover with rhubarb shredded coarse and sprinkle with ½ cupful of sugar; bake in a hot oven (400°) from 20 to 25 minutes.
Mrs. C. B. Scoville

PRUNE CAKE—One-half cup shortening, 1½ cups sugar, 2 eggs, 1 teaspoon soda, 1 teaspoon baking powder, 2 cups flour, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon allspice, 1 cup sour milk, 1 cup stewed prunes (chopped); cream shortening, add sugar gradually, add well-beaten eggs; sift flour once before measuring; sift flour, soda, baking powder and spices together and add alternately with the sour milk; add prunes. Mrs. Clifford Case

COFFEE CAKE—One and one-half cup flour, 1½ teaspoons baking powder, ½ cup sugar, 1 egg, 4 tablespoons butter, two-thirds cup milk; about ½ cup brown sugar, 1½ teaspoons cinnamon; mix flour, baking powder and sugar; cut in butter; beat egg and add to milk; add to dry ingredients; beat vigorously; pour into 8-inch square pan and sprinkle with brown sugar and cinnamon; bake 30 to 40 minutes in moderate oven (400°) Mrs. C. B. Scoville

SPICE CAKE—One cup sugar, ½ cup butter, 1 cup sour cream, 2 eggs, 1 cup seeded raisins, 2¼ cups flour, 1 rounding teaspoon soda, 1 teaspoon cinnamon, 1 cup chopped walnuts. Mrs. Orville Davis

CHOCOLATE FUDGE CAKE—One cup sugar, 2 tablespoons cocoa, ½ cup melted shortening, 1 egg, ½ cup sour milk, 1 teaspoon salt, 1 teaspoon soda, 1½ cups flour, vanilla; mix same as any cake; lastly add ¼ cup boiling water.
Mrs. R. H. Gosman

DEVIL'S FOOD CAKE—One cup sugar, 1 tablespoon butter, 1 egg, 1 cup milk, 2 squares chocolate, 1½ cups flour, 1 teaspoon soda, 1 teaspoon baking powder, pinch of salt, vanilla, cream butter and sugar, add well-beaten egg, add soda in hot water; add alternately one half milk and flour to which baking powder has been added; the chocolate is cooked with the half cup milk and added lastly to the first mixture; makes 2 layers or one loaf.
Mrs. Stanford Smith

NUT SPICE CAKE—One-half cup butter, 1 cup brown sugar, ½ cup molasses, yolks of 4 eggs, 1 cup sour milk, 2½ cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves, ¼ nutmeg grated, 1 cup seeded raisins cut in pieces, ½ cup currants, ½ cup English walnut meats, 1½ teaspoons baking powder; makes two loaves. Mrs. E. H. Lester

PEACH REFRIGERATOR CAKE—Three-fourths cup Caneheart granulated sugar, 1 can sliced peaches, drained, 24 lady fingers, 1 quart heavy cream whipped, 5 egg whites, beaten well, 2 tablespoonsful gelatine, ½ cup cold water, ½ cup boiling water, 1 teaspoon vanilla; split lady fingers, and arrange around sides and bottom of pudding dish; crumb part of the lady fingers to sprinkle on top and bottom; mix cream, egg whites, sugar and vanilla, add cold water, then hot water to gelatine; combine with cream mixture, and then add peaches; pour into pudding dish carefully; sprinkle crumbs lady fingers over top; set in electric ice box over night and serve cold; serves six. Mrs. Paul Erhart

SPICE CAKE—One cup warm water, ½ package raisins, boiled together 5 minutes, and then cooled; cream ¼ cup lard, then add a beaten egg and stir the raisins and water into this mixture; mix together, 2 cups flour, 1 cup sugar, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon cinnamon, cloves, combine the 2 mixtures together and bake slowly 1¼ hours. Mrs. Clinton Edwards

ORANGE CAKE FROM IRELAND—Three eggs, 1 cup flour, 1 orange, ¾ cup sugar, 2 teaspoons baking powder; mix together the sugar and egg yolks, add flour and baking powder sifted together; fold in stiffly beaten egg whites last and bake 20 minutes in a slow oven. Isabel Miller

PINEAPPLE MERINGUE CAKE—One-half cup butter, ½ cup sugar, 4 egg yolks beaten together, add ½ cup cake flour and 4 tablespoons of milk, sift 1 teaspoon baking powder with 2 tablespoons cake flour and ¼ teaspoon salt and mix altogether; pour with 2 layer cake pans and add meringue made of 4 egg whites beaten lightly, ¾ cup sugar added at intervals while beating continues; add vanilla and spread on uncooked layers, sprinkle with nutmegs and bake 25 minutes; when cool fill with 1 cup cream whipped, 1½ tablespoon powdered sugar, 1 cupful drained pineapple, ¼ teaspoon vanilla; place one layer meringue side down on cake plate, spread on the filling, then put on other layer with meringue on top. Mrs. John Smith

ANGEL CAKE—Sift together three times 1 cupful each sugar and flour, 3 teaspoons baking powder and ¼ teaspoon salt; add 1 cup of scalded milk a little at a time, stirring constantly a teaspoonful of orange or lemon extract and the whites of 2 eggs whipped to a stiff froth; bake in a tube cake tin; this is an inexpensive cake fine grained and delicious with chocolate or other icing; the yolks of eggs can be used for salad dressing or custards. Esther Edwards

SOUR CREAM CAKE—One cup sour cream, 1 cup flour, 1 cup sugar, 1 egg, 4 squares chocolate, 1 teaspoon baking powder, ¼ teaspoon soda, salt and vanilla, 1 tablespoon butter; melt chocolate, add butter and sugar till smooth; mix cream and eggs, combine the two, add flour sifted with soda and baking powder. Mrs. Norton Griffing

MEASURE POUND CAKE—Six eggs, 1 cup butter, 1½ cups sugar, 1½ cups flour; cream butter, add flour and beat together; beat sugar and eggs very light; put altogether and beat 10 minutes. Isabel Miller

NUT CAKE—Cream 2 tablespoons of butter with 1 cup sugar, add yolks of 3 eggs and 1 cup milk, 2 cups flour sifted with 2 teaspoons baking powder; add ½ teaspoon lemon, ¼ teaspoon salt, 1 cup English walnuts, cut fine and lastly the beaten white of one egg, keeping the other 2 for icing; bake in slow oven. Isabel Miller

BLACK CHOCOLATE CAKE—One egg (beat very light) 1 cup sugar, 2 tablespoons butter all beaten together, 1 cup warm water, ½ teaspoon (even) soda, 1 teaspoon vanilla, ½ cup cocoa, 1½ cups flour (rounded) 1 teaspoon baking powder; bake slowly. Mrs. Mark Ryan

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COOKIES

COOKIE SANDWICHES—One and one-half cups flour, half cup sugar, 1 egg, 1 teaspoonful baking powder, 2 tablespoons shortening, salt; roll thin, cut as cookies, and bake in moderate oven; take two cookies and put jelly between; ice the top of one. Mrs. E. J. Gardell

OVER-NIGHT COOKIES—Two cups molasses, 1 cup sugar, 1 cup shortening, 1 egg, 4 tablespoons soda in 1 cup hot water, 2 teaspoons ginger, 1 teaspoon salt; make very soft, about 5½ cups flour; mix and leave over night; in the morning roll out and bake; makes 100. Mrs. Emma G. Sterling

SUGAR COOKIES—One cup sugar, three-fourths cup butter, 2 eggs, 4 tablespoons milk, 1 scant teaspoon soda, nutmeg; flour to roll.
Mrs. Herbert Edwards

HERMITS—One and one-half cups sugar, 1 cup butter, 3 eggs, 1 teaspoon each of cloves, cinnamon, salt and one of soda dissolved in little hot water; one cup each of raisins and currants; flour enough to make soft; roll and bake
Mrs. William Mulford

CREAM DOUGHNUTS—Two cups sugar, 2 cups milk, 1 cup cream, salt and spice, 3 teaspoons baking powder; boil in hot lard.
Mrs. Mary E. Cartwright

CRULLERS—One and one-half cups sugar, 1 egg, 1 teaspoon butter, 1 teaspoon soda, 2 teaspoons cream of tartar, 1 cup sweet milk; flavor with nutmeg; flour to roll. Mrs. Charles Erickson

CRULLERS—Beat 4 eggs until light, add 2 cups sugar, 2 tablespoons melted butter, salt, 1 grated nutmeg, 1 cup milk, 4 cups flour, 4 teaspoons baking powder. Mrs. T. H. Lawler

CRULLERS—One cup brown sugar, 1 cup milk or water, butter and lard size of egg, 2 eggs, 2 teaspoons baking powder, nutmeg; flour to roll out.
Mrs. Herbert N. Edwards

DOUGHNUTS—One quart milk, 3 cups sugar, half cup lard melted; make a sponge with yeast the same as for bread; make before dinner and at 8 p. m. it should be foaming light, then add half teaspoon soda, 2 of salt, 2 of cinnamon, half teaspoon of cloves; mix up soft, but so it can be rolled; in the morning roll and cut out; let lay until light, then fry. Mrs. Julia Parsons

SALVATION ARMY DOUGHNUTS—Two cups sugar, 2 eggs, 1 cup milk, 1 tablespoon lard, 5 cups flour or more, 1 teaspoon salt, 2 teaspoons baking powder; mix to a soft dough, roll and cut; fry in deep fat.
Mrs. William Warner

MOLASSES CRULLERS—Two cups molasses, 1 cup cream, 2 eggs, 2 teaspoons saleratus, salt, 1 teaspoon cinnamon, half teaspoon ginger, flour to roll.
Mrs. Fannie Barnes

RAISED DOUGHNUTS—Piece of bread dough size of a loaf, 1 coffee cup sugar, 9 tablespoons melted lard, 5 eggs beaten, pinch soda dissolved in water, spice; flour enough to make as stiff as biscuit; mix thoroughly and let rise; knead again, cut in pieces about as large as small egg; let rise until very light and fry in smoking hot lard. Mrs. W. T. Baker

COCOANUT BISCUITS—One cup chopped cocoanut, quarter cup flour, quarter cup light corn syrup or thick sugar syrup, 1 egg white; beat egg white, fold in corn syrup, flour and cocoanut; drop in pan in small spoonfuls and bake 20 minutes in hot oven. Mrs. James H. Hildreth

COCOANUT MACAROONS—Two egg whites beaten stiff, 1 cup sugar, 1 cup cocoanut, 2 heaping cups corn flakes, little vanilla; form small balls and bake. Mrs. Harry Conklin

SAND COOKIES—Half cup butter, 1 cup sugar, 1 egg, quarter teaspoon salt, 2 cups flour, 2 teaspoons baking powder; make a mixture of two teaspoons cinnamon and 4 tablespoons sugar; cream butter and sugar, add remaining ingredients; roll, cut with cookie cutter, brush with water or white of egg, sprinkle with cinnamon mixture; decorate with half cup almond halves or chopped nuts; bake in a quick oven. Mrs. W. M. Terry

OATMEAL BARS—One cup sugar, 1 cup shortening, 4 cups oats, 4 cups flour ,4 teaspoons baking powder, very little warm water; roll thin and spread with jelly or nuts and raisins; fold over and cut in bars. Mrs. E. B. Leek

TEA CAKES—Three cups flour, 1½ teaspoons baking powder, half teaspoon salt, two-thirds cup sugar, 3 tablespoons butter, 1 teaspoon caraway seeds, milk to mix to soft biscuit dough; roll quarter inch thick; cut in circles and bake in hot oven. Mrs. Elijah Bennett

BUTTER CAKES—Half cup butter, third cup sugar, 1 beaten egg, three-quarters cup flour, vanilla; drop from teaspoon 2 inches apart on buttered tin, put half an English walnut on each. Mrs. James H. Hildreth

CHOCOLATE WAFERS—Half cup butter, 1 cup sugar, 2 eggs, 1 teaspoon vanilla, 1¼ cups flour, ⅛ teaspoon salt, 2 squares chocolate melted; mix in order given; beat well; pour in buttered pans in thin layers; bake in quick oven 6 to 8 minutes; cut in long, narrow strips while hot. Mrs. W. M. Terry

CHOCOLATE OATMEAL COOKIES—One egg white beaten stiff, half cup sugar, 2 tablespoons cocoa, half cup oats, quarter teaspoon salt, vanilla; mix cocoa, sugar and salt, add to beaten white; mix in oatmeal and vanilla; drop from teaspoon on buttered tin; bake in moderate oven. Mrs. Jas. H. Hildreth

PEANUT JUMBLES—One cup butter, 2 cups sugar, 2½ cups flour, 4 eggs, half teaspoon soda dissolved in warm water; nutmeg, 2 quarts peanuts shelled and mixed in; spread very thin and cut in squares when baked. Mrs. Fannie Barnes

BOSTON COOKIES—One cup butter, 1½ cups sugar, 3 eggs, 1 teaspoon of soda, 1½ teaspoon hot water, 3½ cups bread flour, half teaspoon salt, 1 teaspoon cinnamon, 1 cup chopped walnuts, half cup each of raisins and currants; cream the butter, add the sugar gradually, then the eggs lightly beaten, sift flour three times with salt, cinnamon and soda, then add nut meats, fruit and flour; drop on greased pans with a teaspoon an inch apart; bake in moderate oven. Mrs. W. T. Lusty

DATE COOKIES—One cup sugar, two-thirds cup of shortening, 1 large cup of dates cut in small pieces, little salt, half teaspoonful cinnamon, 1 egg, half teaspoon vanilla, beat these all together, then add 1 teaspoonful soda, 2 teaspoonfuls cream of tartar in 2 cups of flour sifted together, half cup of milk and just enough flour to roll out. Mrs. Charles Hand

JULIETTS—Two and one-half cups flour, 1 cup sugar, quarter cup milk possibly little more, quarter cup cooking fat, 1 egg, 2 teaspoons baking powder, half teaspoon salt, 2 teaspoonfuls vanilla. Filling—Half cup granulated sugar and 1 tablespoon flour mixed smooth with half cup boiling water, add 1 cup seeded and chopped raisins; cook, cool and spread between cookies. Mabel Strong, Pomona, California

FILLED COOKIES—One cupful sugar, half cup butter, 1 egg, half cup sweet milk, 3½ cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla; roll thin; put cookies in pan, add 1 teaspoon of filling slightly spread and place a cooky on top. Filling—Half cupful sugar, half cup water, 1 cup of chopped raisins or dates, and 1 teaspoonful of flour; cook five minutes, stirring constantly.
Mrs. E. M. Parsons

BROWNIES—One cup granulated, sugar, half cup butter, 1 egg, 2 squares chocolate, half cup milk, 1½ cups flour, 1½ teaspoons of baking powder, 1 teaspoon vanilla, 1 cup broken nut meats; drop in small balls on tins.
Mrs. L. H. Babcock

COCOANUT JUMBLES—Half cup butter, 1 cup sugar, 1 teaspoon milk, 2 eggs, 2 level teaspoons of baking powder, 1 cup grated cocoanut, flour to roll; cream butter, add sugar, milk, eggs beaten lightly, then cocoanut, lastly 2 cups flour with baking powder in it; roll out and bake light brown.
Mrs. E. M. Parsons

NUT COOKIES—Two eggs, 1 cup brown sugar, 1 cup pastry flour, 1 teaspoonful of baking powder, 1 cup walnuts chopped; drop from a teaspoon on buttered tin, allowing room to spread. Mrs. Howard Miller

CREAM PUFFS—One cup of butter, 2 cups water, 2 cups of flour; boil the water and butter together, then stir in the dry flour while boiling; take it from the fire to cool, then add 6 eggs not beaten, the oven must be hot; be careful not to open the door more than necessary, bake 25 minutes; cream 2 cups milk, 2 eggs, 1 cup sugar, three-fourths cup flour; stir them in while the milk is boiling hot; flavor when cold; cut the puffs open with the scissors and fill with cream.
Mrs. Annie King

GRANDMOTHER'S MOLASSES COOKIES—One cup of molasses, 1 cup of shortening, half teaspoonful of ginger (scant), half cup boiling water in which dissolve a heaping teaspoonful of soda; put in immediately and beat, then add flour enough to form into cookies by patting them into shape; scald a half cup of raisins and when cool push several in the dough of each cooky; sprinkle with sugar and bake in moderate oven. Mrs. Herbert T. Barnes

LACE COOKIES—One cup sugar, 2½ cups oatmeal, 1 teaspoon butter, 2 eggs, 2 teaspoons baking powder, 1 teaspoon vanilla; cream sugar and butter, add vanilla and beaten egg yolks; add oatmeal and baking powder mixed and beaten whites; drop small spoonfuls on pan 2 inches apart and bake 10 minutes.
Mrs. James H. Hildreth

PATTY PANS—One cup sugar, half cup butter, half cup sweet milk, 2 cups flour, 3 eggs, 1 large teaspoon baking powder; flavor to taste.
Mrs. C. M. Bennett

FROSTED CREAMS—Two cups molasses, 2 cups sugar, 2 cups shortening; let come to boil and cool, then add 1 teaspoon ginger, 1 teaspoon cinnamon, 1 nutmeg, 4 eggs, 2 teaspoons soda, half cup hot water, flour enough for soft dough, salt; roll and cut; frost with a white frosting. Mrs. Charles Phillips

CHOCOLATE KISSES—One cup sugar, half cup butter, 1 egg, 2 squares, melted chocolate, half cup milk, 1½ cups flour, 1½ teaspoons baking powder, 1 teaspoon vanilla, 1 cup broken nut meats; drop on buttered tins.
Mrs. Byron T. Barnes

COOKIES—SUGAR—Three eggs, 2 cups sugar, nutmeg, 1 cup butter; cream all together; add tablespoon sour cream and one teaspoon saleratus, salt, flour to roll, not too stiff. Myrtella Rackett Finch

COCOANUT LUNCHEON DAISIES—Two cups of sugar, 1 cup butter, 2 eggs, 1 cup cocoanut, flour enough to roll, two teaspoons baking powder; bake in a quick oven. Mrs. Orson Merrill

GRANDMOTHER'S COOKIES—Two cups molasses, 1 cup sugar, 1 cup lard or butter, half teaspoonful of cloves, half teaspoonful cinnamon, 2 level teaspoons of soda dissolved in third of a cup of hot water; flour enough to roll and handle good. Mrs. Sarah C. Bennett

COCOA CAKES—One cup cream, 1 cup cocoa, 1 cup sugar, 1 teaspoon soda, 1 tablespoon vanilla, 1 cup rye flour, 1 egg, salt, wheat flour as needed; grease pan with butter, spread mixture with knife over pan, bake, cut in squares; put a bit of sugar icing on each cake with a nut on top. Mrs. C. W. Rackett

CHOCOLATE DROP COOKIES—Half cup shortening, 1 cup light brown sugar, 1 beaten egg, half cup milk, 1½ cups flour (may be part buckwheat), half teaspoon soda, 1 squares melted chocolate, 1 cup chopped nuts or raisins, 1 teaspoon vanilla; cream the shortening, add sugar gradually, then the beaten egg, milk and the flour sifted with the soda; stir in chocolate, nuts or raisins and vanilla; drop by spoonfuls on a well buttered pan. Mrs. Everett S. Miller

OATMEAL COOKIES—Half cup butter, half cup lard, 2 cups sugar, 1 cup raisins, 6 tablespoons milk, 1 teaspoon soda, 3 cups oatmeal, 2 cups flour; grind the oatmeal. Mrs. Frank Griffing

SOFT COOKIES—One cup butter or lard, 2 cups sugar, 3 eggs, 4 cups flour, two-thirds cup of milk, half teaspoon of soda, half teaspoon of nutmeg; drop from spoon in well greased pan, bake in quick oven. Mrs. W. L. Bassett

CREAM COOKIES—One egg, 1 cup sugar, half cup sour cream 2 tablespoons butter one teaspoon soda dissolved in cream 1 teaspoon lemon or vanilla; mix soft cut in pieces size of walnuts place raisin on top. Esther B. Schellinger

CUP CAKES—Two cups sugar, 1 cup butter, 4 eggs adding two at a time and beating into batter 5 minutes; three scant cups flour, 1 teaspoon baking powder, flavoring. Mrs. C. R. Horton

VELVET TEA CAKES—One cup sugar, ½ cup butter, 1 egg, 1 cup milk, 2 cups flour, half teaspoon salt, 2 teaspoons baking powder. Mrs. Tassie Mulford

GINGER SNAPS—One cup molasses, 1 cup sugar, two-thirds cup shortening, 1 tablespoon soda in 4 tablespoonfuls vinegar, one egg, 2 tablespoons ginger, 8 cups flour; roll very thin. Mrs. G. S. Schellinger

SUGAR DROP CAKES—One cup sugar, half cup butter, half cup milk, 2 eggs, 2 cups flour, salt, nutmeg, 2 teaspoons baking powder. Mrs. A. B. Terry

PEANUT COOKIES—One-half shortening, 1½ cups brown sugar, five-eights cup peanut butter, 2 eggs, 1¾ cups flour, 1 teaspoon baking powder, ½ teaspoon salt, 6 tablespoons milk, 1 teaspoon vanilla; cream shortening and sugar, stir in peanut butter and beaten eggs; sift flour, baking powder and salt and add with milk, add vanilla; drop by spoonfuls on well greased pan and sprinkle with chopped peanuts; bake 20 minutes at 350°; makes 24 cookies. Mrs. C. B. Scoville

COCOANUT DROP COOKIES—Cream ½ cup shortening with one cup of sugar; add one beaten egg, 1 cup grated cocoanut, ¾ cups oatmeal, mix well; add 1½ cups of flour sifted with 4 teaspoons baking powder, ½ teaspoon each of cloves and allspice and ¾ teaspoon cinnamon, stirring in alternately with one-third cup of milk and salt; drop on pans, bake in moderate oven 12 or 15 minutes. E. C. Heib

ICE BOX COOKIES—Two eggs, 2 cups light brown sugar, 1 cup melted butter, 3½ cups of flour, 1 cup chopped nuts, 1 teaspoon vanilla, 1 teaspoon of soda dissolved in 1 cup milk; mix all together and mould in bread pan; keep in ice box over night; slice thin in the morning and bake; sprinkle sugar on top before baking. Marie Edwards

SOFT COOKIES—One cup butter, 2 eggs, 1½ cups sugar, 3 tablespoons milk, 1 teaspoon baking powder; just enough flour to roll out to a soft dough; sprinkle with sugar, cut out, bake in quick oven, any flavor desired.
Miss E. C. Heib

DATE BARS—One cup of flour, ¼ teaspoon of salt, 1½ cups of sugar, ¾ cups of walnuts-chopped; 3 tablespoons of milk, 2 teaspoons of baking powder, 1 cup of bran, 1½ cups of chopped dates and 4 eggs. Marie Edwards

COCOANUT MACAROONS—One pound cocoanut, 1 can condensed milk; stir the cocoanut into the sweetened condensed milk; drop on buttered pan and bake until brown. Mrs. R. H. Gosman

CHOCOLATE BROWNIES—One cup sugar, ½ cup butter, ½ cup flour, 2 eggs, 2 squares chocolate or 4 tablespoons cocoa, 1 cup nuts cut fine, 1 teaspoon vanilla; cream butter and sugar; add eggs and beat well, then add other ingredients; bake in quick oven; cut in strips 1 inch wide and 2 inches long.
Mrs. Craig Houston

BRANDY WAFERS—One-half cup molasses, ½ cup butter, two-thirds cup sugar, 1 scant cup flour, 1 tablespoon ginger; heat molasses to boiling point; add butter then slowly, stirring constantly the flour mixed with ginger and sugar; drop small portions from tip of spoon on a buttered pan 2 inches apart; bake in a slow oven, cool slightly; remove from pan, spread with whipped cream and roll. Mrs. Kate Norwood

MOLASSES DROP COOKIES—One and one-half cups molasses, ½ cup sugar, ½ cup coffee, 3 eggs, 3 teaspoons soda, 1 cup shortening, 4 cups flour.
Helen Ellis Hoyt

SOUR MILK COOKIES—One cup sugar, ½ cups shortening, ½ cup sour milk, 1 egg, 1 teaspoon soda, 2 large teaspoons baking powder, 3 cups flour, salt and flavoring. Mrs. George Gilmore

LUNCH COOKIES—One-half cup shortening creamed with 1 cup sugar, 1 egg, ½ cup sweet milk, ½ cup molasses, ½ teaspoon each of salt, cinnamon, ginger, 1 teaspoon soda, 2 cups flour, ½ cup seeded raisins and chopped nuts; drop on buttered tins; bake in moderate oven; makes 20 cookies.
Effie E. Loper

PEANUT COOKIES—Two tablespoons butter, ½ cup sugar, 1 egg, 1 teaspoon baking powder, ½ cup flour, 2 tablespoons milk, ½ cup chopped peanuts, ½ teaspoon lemon juice, ¼ teaspoon salt. Mrs. Phoebe Bennett

DESSERTS

STEAMED PUFF PUDDING—Two tablespoons sugar, 1 tablespoon butter, half cup milk, yolk of 1 egg, 1 cup flour, 1½ teaspoons baking powder, half teaspoon salt, half cup raisins; steam half hour in two cans; for sauce use white of 1 egg and sugar. Mrs. E. B. Leek

HARD SAUCE—Put half cup butter and half cup powdered sugar in bowl and beat until creamy, then add another half cup sugar and 2 tablespoons boiling water; when fluffy add flavoring; adding the water lessens the beating and makes sauce lighter. Mrs. Frances Mulford

SOFT SAUCE—One cup sugar, 1 egg, 1 teaspoon flour, small piece of butter; mix and add boiling water, let come to boil and flavor.
Mrs. Edward H. Lester

NUN BUTTER—Wash by pressing under water quarter pound butter, beat in gradually half pound powdered sugar; when very light drop in unbeaten white of 1 egg; beat 5 minutes; add another egg white and beat 5 minutes; put in serving dish, dust with nutmeg and stand on ice. Mrs. H. L. Mulford

PUDDING SAUCE—Beat quarter pound butter to a cream, add gradually 1 pound white sugar, 1 wineglass brandy, half small nutmeg; beat until light and white, then pile in a pyramid; set it on ice. Mrs. Mulford

ENGLISH SUET PUDDING—One pound each of raisins, currants, bread crumbs, brown sugar, flour, suet chopped, 5 eggs, 3 teaspoons baking powder, 1 teaspoon all kinds spices, 1 pint milk, 1 grated carrot 1 lemon rind and juice, 1 citron cut up fine; boil 3½ or 4 hours in coffee cans; don't fill too full.
Mrs. George H. Mulford

STEAMED BERRY PUDDING—One cup sugar, 2 eggs, 1½ teaspoons baking powder, 2 cups flour, 1 cup milk, 2 cups berries; steam about 2 hours.
Mrs. Russell Miller

PRUNE PUDDING—One pound prunes stewed and chopped fine, 1 cup sugar, 2 tablespoons water boiled with sugar until it threads, pour into the beaten white of 1 egg, beat well and then add prunes; for sauce use 1 beaten egg stirred into 1 pint hot milk; cook until thick; flavor. Antoinette Baker

TAPIOCA JELLO—Half cup minute tapioca, half cup sugar, 3 cups coffee; boil until thick; serve with sweetened cream. Mrs. William Livingston

ORANGE PUDDING—Scald 2 cups milk and turn it over ¼ cup dried bread crumbs; let stand until cool; beat yolks of 2 eggs with ½ cup sugar, 1 tablespoon melted butter, juice of 1 orange and half the grated rind; put with bread crumbs and turn all into buttered dish; place in pan of boiling water and bake until firm; cover with meringue of the 2 whites and brown.
Mrs. E. M. Cartwright

STEAMED BROWN PUDDING—Half cup butter, 1 cup molasses, 1 cup sour milk, ½ teaspoon soda, 1 cup raisins, 3 small cups flour, ½ teaspoon each of cinnamon, cloves and allspice; put in covered mold and steam 2½ hours.
Mrs. Charles R. Horton

CHOCOLATE PUDDING—Cook in double boiler, 1 pint milk, 3 squares grated chocolate, 1 cup sugar, add 2 beaten eggs, 2 teaspoons moistened cornstarch, vanilla; serve cold with cream. Mrs. George Lusty

PINEAPPLE FOAM—Soak 1 cup tapioca over night, drain and add juice of 2 lemons, ½ cup water, ½ pound chopped pineapple and 1½ cups sugar; cook until tapioca is clear, then fold in beaten whites of 3 eggs; serve with whipped cream. Mrs. W. T. Baker

ORANGE PUDDING—One pint boiling water, 1 tablespoon cornstarch, juice of ½ lemon, thicken; pour this over 3 oranges, cut up and sugared, beat the whites of 3 eggs, spread on top and brown in oven.
Mrs. George S. Schellinger

MOUNTAIN DEW PUDDING—Three crackers rolled fine, 1 quart milk, little salt and nutmeg, yolks of 3 eggs; beat 3 whites to stiff froth, add two-thirds cup sugar and a little lemon; spread on pudding and brown in oven; serve hot or cold. Mrs. M. H. Ryan

SNOW PUDDING—Three heaping tablespoons cornstarch dissolved in a little cold water, 1 pint boiling water added to this, then add pinch of salt, 1 tablespoon sugar and whites of 3 eggs beaten stiff, steam 10 minutes. Sauce—Cup milk, 1 cup sugar, yolks of 3 eggs, butter size of butternut, boil and flavor, serve cold. Mrs. Charles Phillips

BOILED BREAD PUDDING—One cup molasses or ½ cup each sugar and molasses, 1 cup raisins, ½ cup butter, 1 cup water, 1 teaspoon each cinnamon, cloves and soda, 2 cups moistened bread crumbs and flour enough to stir stiff; boil two hours; serve with hard sauce. Mrs. A. B. Card

BAKED INDIAN PUDDING—Three quarts milk, 6 rounded tablespoons cornmeal, ½ cup molasses, 1 cup sugar or sweeten to taste, ½ teaspoon each of cinnamon, cloves, salt, 3 eggs, 1 rounded tablespoon butter; mix cornmeal, molasses, salt and spices, scald with part of milk, stir well and add other ingredients; bake three hours; stir often. Mrs. Esther Edwards

PLUM PUDDING—Two pounds bread crumbs soaked in cold water until soft, squeeze dry and make it fine; put in mixing pan, add 1 pound seeded raisins, 1 pound suet, 1 pound currants, 1 teaspoon salt, 1 cup molasses, 2 cups flour, 2 teaspoons baking soda mixed in molasses, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 cup of sweet milk; stir with fork; steam 4 hours; serve with hard sauce. Helen Ellis Hoyt

FLOAT—Beat the white of eggs stiff, beat in a little red jelly and sugar; serve with cream for dessert. Mrs. G. S. Schellinger

STEAMED CHERRY PUDDING—One beaten egg, 1 cup milk, 1½ cups flour, 1½ teaspoons baking powder, pinch of salt; add 1 tablespoon melted butter; put some batter in bottom of pudding pan, then a layer of cherries and continue to do the same until batter is used up; steam one and one-quarter hours; serve with hard sauce. Mrs. Vivian Parsons

MOCK EGGS ON TOAST—Put halves of peaches cut side down on square slices of sponge cake; arrange whipped cream around the peach to resemble the white of egg; cake should be baked in bread tin and have outside well browned.
Mrs. Perry Green

PINEAPPLE FOAM—Beat one cupful of thick cream; when stiff add the whites of 2 eggs well beaten, ½ cup grated pineapple, ½ cup powdered sugar, the strained juice of ½ lemon; serve in sherbert glasses.
Mrs. E. Clifton Babcock

MARSHMALLOW PUDDING—Two cups boiling water, 2 tablespoons cornstarch, juice and rind of 1 lemon, 1 cup of sugar, cook until thick, then add 5 marshmallows and beat while hot; add whites of 2 eggs well beaten when pudding is cold. Sauce—One pint milk and yolks of 2 eggs, 1 tablespoonful sugar flavor; cook until thick. Mrs. John Mulford

DATE PUDDING—One cup of sugar, 3 tablespoons of flour, 1 teaspoon of baking powder, 3 eggs, yolks and whites beaten separately; one cup of stoned dates, 1 cup of walnuts; chop dates and walnuts; stir all the ingredients together and place in buttered baking dish; cook in a moderate oven three-quarters of an hour; serve with whipped cream. Mrs. E. Clifton Babcock

SHREDDED WHEAT PUDDING—Three shredded wheat biscuits broken up fine, 1 quart of milk, ½ cup molasses, 1 teaspoon of cinnamon, 2 eggs; mix all together and bake until thick. Mrs. W. L. Bassett

LEMON BREAD PUDDING—Two cups bread crumbs, 1 quart milk, yolk of 2 eggs, grated rind of 2 lemons, a little salt, sugar to taste; bake and cool; meringue—squeeze lemons and add juice to 1 cup sugar; beat whites of eggs, add to sugar and lemon; spread on cooled pudding; brown in oven.
Mrs. Charles Phillips

SPANISH CREAM—One pint milk, ½ box gelatine heated until latter is dissolved; add yolks of 3 eggs and 5 tablespoons sugar, remove from stove and cool before stirring in the beaten whites of 3 eggs; pour in mold and place on ice; serve with whipped cream. Mrs. George H. Mulford

APPLE SNOW—Peel and grate one large apple and sprinkle with sugar as you grate it; break into this the whites of two eggs, beat well and put into a glass dish and pour around it a smooth soft custard, any left over fruit may be used in this way. Mrs. Clinton Edwards

STEAMED CRANBERRY PUDDING—One cup sugar, 2 eggs, 2 cups flour, 2 teaspoons baking powder, 1 cup sweet milk, 2 cups cranberries; steam 2 hours.
Mrs. Charles Erickson

CREAM PUDDING—One quart milk thickened with 6 tablespoons flour; add 3 beaten eggs and remove from stove at once; flavor with vanilla; put ½ cup sugar in bottom of dish, pour on the pudding, add the other ½ cup sugar; cover the dish and let steam. Mrs. William Cartwright

BAKED BLACKBERRY PUDDING—One pint sifted flour, ½ pint molasses, 1 tablespoon melted butter, 1 teaspoon soda dissolved in as little water as possible, stir thick with berries; bake one hour. Ella Edwards

A CREAMLESS SHORTCAKE—One cup sugar, 1 large tablespoon butter, 2 eggs, ½ cup water, ½ cup evaporated cream, 1½ cups prepared flour, ½ teaspoon each of vanilla and nutmeg; mix well the sugar, butter and yolks of eggs, add the water and cream, flavoring and flour; bake in a slow oven; beat whites of eggs, pinch of salt and ½ cup sugar very thoroughly; when cake is cool put this between layers and over top, adding bananas or any desired fruit.
Mrs. Leon M. Brown

APPLE PUDDING—Mix ½ cup cornstarch to a smooth paste with cold water and add 1 quart boiling water and 1½ cups sugar; pour this over apples which have been cut up in a baking dish and bake till tender.
Mrs. William Cartwright

CHRISTMAS PUDDING—Sift together 3 cups flour, ½ teaspoon each of cinnamon and nutmeg; rub in 1 cup finely chopped suet or two-thirds cup butter, add 1 teaspoon soda dissolved in little water, 1 cup seeded and chopped raisins and ½ cup currants; mix together with 1 cup milk and 1 cup molasses and steam 3 hours in buttered mold; serve with any desired sauce.
Mrs. George H. Mulford

GRAHAM PUDDING—One cup molasses, 1 cup sweet milk, 2½ cups graham flour, 1 tablespoon butter, 1 teaspoon soda, 1 teaspoon cinnamon, ½ grated nutmeg, salt, 1 cup raisins; steam 3 hours. Mrs. John Erickson

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COTTAGE PUDDING—One cup sugar, 1 cup milk, 2 eggs, 1 pint flour, butter size of egg, 1 teaspoon soda, 2 of cream of tartar, salt; use any soft sauce.
Mrs. G. B. Conklin

ORANGE FOAM—Mix 2 tablespoons cornstarch with 4 of cold water; add 2 cups hot water, 1 cup sugar, strained juice of 1 orange and lemon; cook 10 minutes and cool; beat whites of 3 eggs and put in cornstarch mixture and add 1 small can drained grated pineapple; pour into molds and chill; serve with whipped cream.
Mrs. W. T. Baker

OLD-FASHIONED STEAM DUFF—One cup suet, 1 cup molasses, 1 cup hot water 3½ cups flour, 1 cup raisins, 1 teaspoonful soda, ½ teaspoonful nutmeg, a little salt; chop suet fine, pour 1 cup hot water over with soda dissolved in it; Then add molasses, nutmeg and salt, then flour and raisins chopped; steam 3 hours.
Mrs. Esther Edwards

BOILED ORANGE PUDDING—One cup of bread crumbs, 1 cup of sugar, 1 grated orange, ½ cup butter, 4 eggs beaten light; boil 3 hours; make a sauce of 1 cup powdered sugar, ½ cup butter, 1 egg beaten together, pour over it two-thirds cup boiling milk; flavor.
Mrs. Henry L. Leek

COCOANUT INDIAN PUDDING—Quarter cup sugar, ½ cup molasses, 2 tablespoons meal, 2 tablespoons cocoanut, 1 tablespoon tapioca granulated, 1 quart milk, 1 tablespoon butter; bake slowly 2 hours.
Mrs. E. B. Leek

PORK PUDDING—Half cup molasses, 1 teacup salt pork chopped fine, 2 cupfuls milk or water, 1 egg, 1 teaspoonful soda, flour enough to make it quite stiff, 1 cup raisins; steam 3 hours; to be eaten with hard sauce.
Mrs. Charles Brown

WHITE PUDDING—One quart milk, little salt, 5 tablespoons cornstarch; beat whites of 4 eggs to stiff froth and drop a spoonful at a time in boiling cornstarch, stirring all the time. Sauce—Beat the yolks of 4 eggs with fine sugar and stir into a coffee cup of cream or milk boiling hot, a little salt and flavor with vanilla.
Mrs. Charles Brown

SLUMP—Bring pint can of berries to a boil; make a dough of 1 pint flour, 1 teaspoon baking powder, salt, milk as for dumplings; pour over berries and cook 20 minutes or steam 40 minutes; turn out upside down and serve with hard sauce.
Mrs. Charles R. Horton

RICE PUDDING (1)—One quart milk, 3 tablespoons rice, 3 tablespoons sugar, salt, nutmeg.
Mrs. John Erickson

RICE PUDDING (2)—Half cup rice cooked in a pint of milk; add 3 eggs well beaten; after it has cooked a little add 1 cup sugar, 1 cup flour, 1 heaping teaspoon baking powder, bake slowly 1 hour; serve with lemon sauce.
Thyra M. Nielson

RICE PUDDING (3)—After parboiling a small teacup of rice, mix with 1 quart of milk, ½ cup of sugar, pinch of salt, 5 eggs, saving out the whites, a teaspoon of vanilla; bake in moderate oven; when baked beat up the 3 whites stiff, add in gently 1 heaping tablespoon of confectionery sugar; spread on top of pudding and brown in oven.
Mrs. David Loper

RHUBARB PUDDING—Take 1 cup of sugar and brown in sauce pan over fire, line a 2-quart pudding dish with same; take 2 cups of flour, 2 teaspoons of baking powder and a little salt, mix with ½ cup of melted lard and enough water to make a stiff dough, put dough on floured board and cut off one-third and lay one side for top; roll the rest to twice the size of top of bowl and line same; fill with uncooked rhubarb and two-thirds cup of brown sugar and grated rind and juice of one lemon; roll remainder of dough and place on top; serve hot (bake one hour).
Mrs. Joseph Zenger

BAKED INDIAN PUDDING—Turn three pints of boiling milk on 6 tablespoons of corn meal, stirring thoroughly; when almost cold, add 4 eggs, 2 teaspoons sugar, ½ cup of suet, or butter size of an egg; spice and salt; 4 tablespoons wheat flour; bake 3 or 4 hours, stirring several times when it is first put in the oven. Mrs. C. W. Rackett, Jr.

ENGLISH PUDDING—One cup molasses, ½ cup butter, 1 cup sweet milk, 1 teaspoon soda, 1 teaspoon each different spices, 1 cup chopped raisins, 3½ cups flour; steam 3 hours. Mrs. Tassie Mulford

STRAWBERRY SHORT CAKE—One teaspoon butter, 1 cup powdered sugar, 2 eggs, 1½ cups flour, 1 teaspoon baking powder, ½ cup milk; when baked, split and put on the following dressing and then the berries, put on top layer the same. Dressing—One tablespoon flour, 1 cup milk, yolk of 1 egg, 1 teaspoon butter, 2 tablespoons sugar; let come to a boil and mix in the beaten white.
Mrs. John D. Edwards

ORANGE PUFFS—Quarter cup butter, ½ cup sugar, 1 egg beaten together, 1 cup flour, 2 tablespoons baking powder, add three-eighth cup milk; bake in muffin pans; serve hot with orange sauce. Orange sauce—Half cup sugar, 1½ tablespoons cornstarch, ½ teaspoon salt; add 1 cup boiling water and boil 5 minutes; add grated rind and juice of 2 oranges, and 2 tablespoons butter.
Mrs. W. G. Clark-Duff

ICE CREAM CUSTARD—Two quarts milk, 2 cups sugar, 4 eggs; cook in double boiler until it thickens a little; add beaten cream, flavoring when ready to freeze. Old Red House

COFFEE CREAM—Half pint cream, ½ pint strong coffee, ¼ cup milk, 2 beaten eggs, 1 cup sugar; beat eggs, sugar and cream; add rest and freeze.
Mrs. Dora Loper

GRAPE JUICE—Ten pounds grapes, 2 quarts water; boil 15 minutes, strain juice, do not squeeze; add 2 pounds sugar and boil 5 minutes.
Mrs. W. D. Kelsey

BISQUE ICE CREAM—One cup water, 1 cup sugar, 2 eggs, 1 quart cream, vanilla; cook water and sugar in double boiler 20 minutes; add slowly to the well beaten eggs; boil all 5 minutes; cool; whip cream to a stiff froth and add to the custard; add flavoring which should be rather strong; place in freezer; pack with half ice and half salt and let it stand fully 3 hours to ripen. The custard should be prepared some hours before. Mrs. H. L. Mulford

GRAPE SHERBET—One and one-half pints grape juice, 1 quart water, 1½ pounds sugar, juice 3 lemons; freeze medium stiff, beat whites of 2 eggs, 2 tablespoons of confectionery sugar, stir in serbet and freeze stiff. Mrs. E. Vaughn

UNCOOKED ICE CREAM—One quart sweet cream, 1 quart sweet milk, 1 pound sugar, 4 beaten eggs; flavor to taste and freeze. Mrs. Wm. Jenkins

LEMON ICE—Four cups water, 2 cups sugar boiled together 5 minutes; add three-fourths cup of lemon juice, cool, strain, freeze; serve in sherbet glasses.
Mrs. Ralph Boughton

MACAROON CREAM—Half pint cream, ½ pint milk, 1 cup sugar, 2 well beaten eggs, 1 cup macaroon crumbs, 1 teaspoon almond extract; beat eggs, sugar, cream together; add rest and freeze. Mrs. Dora Loper

LEMON PUDDING—One cup sugar, 2 tablespoons flour, 1 tablespoon butter, rind and juice of 1 lemon, 2 eggs, 1 cup sweet milk, salt; mix sugar, flour, butter, lemon rind and juice and the egg yolks beaten; fold in beaten whites; set in pan of hot water and bake 35 minutes. Mrs. C. B. Scoville

PLUM PUDDING—One cup milk, 1 cup of chopped suet, 1 cup molasses, 1 cup of raisins, 3 cups of flour, 1 teaspoonful of soda, add citron if liked; steam for 3 hours or more; serve with cream or hard sauce; ½ cup of butter may be substituted for 1 cup of suet. Mrs. Herbert Edwards, Sr.

STRAWBERRY LOAF—Two cups stawberries, halved, 12 marshmallows, finely cut, one-third cup sugar, 1 package strawberry Jell-O, 1 pint, minus 2 tablespoons boiling water, 1 cup cream, whipped; combine strawberries, marshmallows, and sugar, mixing well; let stand at least 1 hour; dissolve Jell-O in boiling water; chill when slighty thickened; beat with egg beater until consistency of whipped cream; fold in strawberry mixture and cream; turn into mold and chill until firm; serve in slices or sherbert glasses.
Mrs. Orville Davis

PINEAPPLE DAINTY—Arrange a layer of cut marshmallows in sherbet glasses; pour over them crushed or grated pineapple to nearly fill the glasses; set aside in cold place for at least 2 hours; serve topped with a spoonful of whipped cream. Mrs. Peter Sturcke

ORANGE PUDDING—One pint milk, yolks 3 eggs, 1 tablespoon cornstarch, sweeten to taste, cook and cool; slice 4 oranges in deep baking dish, sweeten them; pour the cooked cream over oranges, beat whites of eggs; add little sugar, put on top and brown in oven. Mrs. Walter Loper

PINEAPPLE TAPIOCA—Three-fourths cup minute tapioca, ½ cup sugar, ¼ teaspoon salt, 1 quart hot water; cook in double boiler 15 minutes, stirring frequently, fruit juice can be used for part of the liquid; remove from fire and add 1 cup crushed pineapple, chill and serve with whipped cream.
Mrs. Orville Davis

HOT APPLE DESSERT—Six apples, ¼ cup raisins, 1 cup sugar, 20 marshmallows; pare, quarter and slice apples; place in pudding dish in layers with raisins and sugar, cover; bake until apples are tender; remove cover and put marshmallows on top of apples and return to oven long enough to brown them slightly; serve with or without cream. Mrs. Peter Sturcke

APPLE TAPIOCA—One-half cup pearl tapioca in 1½ pint cold water; let soak over night; in the morning fill a baking dish one-third full of quartered and sweeted apples; sweeten tapioca to taste; pour over apples and bake until tapioca is clear; serve with cream. Windmill Cottage

STRAWBERRY SHORT CAKE INDIVIDUAL—Two cups flour, 4 level teaspoons baking powder, ½ teaspoon salt, 2 teaspoons sugar, ¼ cup butter, ¾ cup milk; mix dry ingredients, cut in butter and add milk gradually; roll out and cut with biscuit cutter; bake two together, one on top of the other for 12 minutes; split, spread generously with butter; put mashed and sweetened strawberries between and on top; serve with good tablespoon of whipped cream and decorate with whole strawberries. Gretchen Carr

TO WHIP EVAPORATED MILK—Heat desired quantity of evaporated milk in double boiler to scalding point; then cool quickly by setting the container in cold water or on chopped ice and salt; when thoroughly chilled whip with egg beater. Mrs. Walter Hudson

PINEAPPLE TAPIOCA—To 1 can of crushed pineapple add ½ cup boiling water, ½ cup minute tapioca and a few grains of salt; cook in double boiler until tapioca is clear, add ¾ cup of sugar and the juice and grated rind of ½ lemon; while hot fold in 2 stiffly beaten egg whites; serve cold with whipped cream. Mrs. Fred Payne

LEMON PUDDING—Cream together 1 cup sugar and 2 tablespoons butter; add 2 beaten egg yolks, 2 tablespoons flour, grated rind and juice of 1 lemon; beat egg whites and fold in; set in pan of hot water and bake 45 minutes.
Mrs. Edward Hamilton

DATE PUDDING—Two-thirds cup minute tapioca, 3 cups cold water, 2 cups light brown sugar, 1 pound chopped dates; cook for 1 hour in double boiler; remove from fire and add ½ pound chopped nuts and 1 teaspoon vanilla.

Mrs. Edward Hamilton

MARSHMALLOW BAKED CUSTARD—Cover the bottom of the baking dish with marshmallows and pour custard over them; they will rise to the top, melt gradually and form a meringue; bake slowly, put dish in pan of hot water while baking.

Mrs. C. W. Rackett

PRUNE PUDDING—Two cups flour, 4 teaspoons baking powder, ½ teaspoon salt, 2 tablespoons sugar, 2 tablespoons crisco, 1 cup milk, 2 cups cooked prunes; sift flour once before measuring, then sift flour, baking powder, salt and sugar together, cut in crisco, add milk to make a soft dough; place thin layer of dough in greased mold, then a layer of prunes and continue until pan is full with layer of prunes on top; steam 45 minutes; serve with hot prune sauce.

PRUNE SAUCE—Three tablespoons corn starch, 2 cups juice in which prunes were cooked, 2 tablespoons lemon juice, two-thirds cup sugar, 1 tablespoon butter, one-eighth teaspoon nutmeg; combine and cook until thick, adding butter and nutmeg last; this will make ten servings.

Mrs. Madolynn Curlew

APRICOT SAUCE—Three-fourths cup apricot pulp, ¾ cup heavy cream and sugar; drain canned apricots from their syrup and rub through a sieve; beat cream until stiff, add to apricot pulp and sweeten to taste; serve with German toast.

Mrs. E. H. Lester

CHOCOLATE BREAD PUDDING—One pint bread crumbs, 1 quart milk, 1 square grated chocolate, 4 egg yolks, sugar to taste, pinch of salt, 1 teaspoon vanilla; cook milk, chocolate, sugar and egg yolk, then add bread crumbs and bake like a custard; make meringue of whites or fold them in and then use cream on top when serving.

Mrs. Edward Hamilton

STEAMED CHOCOLATE PUDDING—One large tablespoon butter, ½ cup sugar, 1 egg, ½ cup milk, 1 teaspoon baking powder, 1 square Baker's chocolate, 1 cup flour; beat egg, add sugar, milk and flour mixed with baking powder; melt chocolate and butter together and add to mixture 1 teaspoon vanilla; steam 1 hour in greased coffee can.

Mrs. Edward Hamilton

MOCK WHIPPED CREAM—Beat white of egg stiff, beat in softened butter, vanilla, salt and flavoring to consistency of whipped cream.

Mrs. Walter Hudson

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JELLY

PRESERVED CITRON—Pare, seed and cut in thin strips a citron; put in kettle with water enough to cover; boil until it can be pierced easily with a fork; skim it out and strain the water; place water back on the stove with sugar; use three-quarters pound to each pound citron; cut 3 lemons into the sugar and water and boil until thick; put in citron and boil until transparent; if boiled too long it will be tough. Mrs. N. D. Miller

SPICED GRAPE JAM—Wash and pulp grapes, boil pulps 10 minutes, mash through strainer, add skins and boil 20 minutes, then add ½ cup sugar to each cup of grape, or more if grapes are sour; if skins do not boil away, put through strainer and to each quart of grape add 2 teaspoons each of cinnamon and allspice and salt, 1 teaspoon mace, ½ cup vinegar; boil 1 hour; put in jars same as jelly; use with cold meats. Mrs. Leo M. Brown

BEACH PLUM JAM—Wash and pit plums; use 1 pound of plums to 1 pound sugar; stir well and cook slowly until thick. Mrs. Simeon T. Benjamin

ORANGE AND GRAPEFRUIT MARMALADE—Large grape fruit, 1 large orange, 1 large lemon, slice very thin using the entire fruit; cover with an equal bulk of water, let stand 24 hours, boil half hour, let stand another 24 hours, put in an equal bulk of sugar and simmer in a broad flat bottomed pan until jelly will set; this makes ten glasses. Mrs. Ella Edwards

STRAWBERRY JAM—Take large ripe berries and sugar, equal quantities by weight, wash berries and drain through collander, then place in kettle and boil 10 minutes, then place on large platters in sun; cover with glass for 3 days, which makes a very heavy syrup; put in glasses and seal or cover with paraffin. Mrs. H. L. Leek

APPLE JELLY—Cut and core tart apples, add water to nearly cover and boil until a pulp, strain, pressing lightly, add three-quarters pound of sugar to a pound of juice; boil until it will jelly on a flat plate, and strain into glasses. Mrs. N. D. Miller

SPICED FRUITS—For four pounds of fruit allow 1 pint vinegar, 2 pounds brown sugar, ½ cup whole spices, cloves, allspice, stick cinnamon; tie spices in thin muslin bag, boil 10 minutes with vinegar and sugar; skim; add fruit, cook until tender; boil down syrup, pour over fruit in jars and seal; if put in stone pots boil syrup 3 successive mornings and pour over fruit; currants, peaches, grapes, pears and berries may be prepared in this way.
Mrs. Edward H. Lester

PEACH CONSERVE—Three pounds peaches peeled and cup up fine, 1½ cups corn syrup or sugar, ½ cup seeded raisins, 2 small oranges (rind of one), ½ teaspoon of salt, ½ cup cold water, ¼ pound walnuts; add the nuts about 5 minutes before taking from fire; cook until about as thick as marmalade.
Mrs. Clinton Edwards

TOMATO PRESERVES—Eight pounds tomatoes, 5 lemons sliced, 6 pounds of sugar, boil down thick. Mrs. H. L. Leek

GRAPE CONSERVE—Five pounds grapes, 3 pounds sugar, ½ pound raisins, ½ pound English walnuts, juice of half lemon, 3 oranges, rind of 1½; cook grapes and press; add sugar, orange juice, lemon juice and raisins; cook 20 minutes; add orange peel and nuts. Mrs. H. Dyer

RHUBARB MARMALADE—Five pounds sugar, 4 pounds chopped rhubarb, 2 lemons, 1 pound chopped English walnuts, boil sugar, dissolve in little water until a thick syrup, add rhubarb, nuts, lemons, cook until it thickens.

Ella Edwards

BEACH PLUM JELLY—Use half green beach plums and half ripe ones. Wash, put in kettle without any water and cook slowly until they fall apart; drain through cheese cloth and use equal quantities of juice and sugar; boil until the bubbles burst.

Mrs. George Lusty

ORANGE MARMALADE—Four oranges, 1 lemon, cut in small pieces; take 11 cups of water and pour over them and let stand until next morning, then add 8 cups of sugar and boil 1 hour; set aside until next morning, then boil until it jells.

Mrs. Edith Griffing

CARROT MARMALADE—Two pounds carrots chopped fine, 2 lemons cut fine; add 3 pints of water, cook until carrots are tender, then add 2 pounds of sugar and cook until it jells.

Mrs. Edith Griffing

CRANBERRY CONSERVE—One quart cranberries, 1 cup seedless raisins, 1 orange (use peel and pulp); put these through the meat chopper, catch all the juice; take a cup of pulp to a cup of sugar and boil about 30 minutes or until it thickens; remove from fire, add half cup of chopped nut meats.

Mrs. William M. Terry

RHUBARB CONSERVE—Ten cups diced rhubarb, 8 cups sugar, 3 oranges, 1 lemon, ½ cup nut meats cut fine; place rhubarb in preserving kettle with sugar on top; add juice from oranges and lemon which has been strained; cover orange and lemon peel with cold water, let come to a boil, drain and repeat twice; this method removes all trace of bitterness; chop or cut in small pieces and add to rhubarb mixture; cook slowly until thick; a few minutes before removing from fire add nut meats; seal while hot.

Esther Edwards

SPICED APPLE JELLY—One-half peck sour apples; 2 pints vinegar, 1 pint water, ½ stick cinnamon, 1 ounce whole cloves; boil all together and drain in jelly bag overnight; use 1 pound sugar to 1 pint juice and boil until it jellies.

Mrs. Craig Houston

CANDY

TURKISH DELIGHT—One ounce gelatine soaked 5 minutes in half cup cold water; put two-thirds cup sugar on stove in half cup water; as soon as it boils add gelatine and cook 20 minutes; add grated rind and juice of 1 orange and the juice of 1 lemon; turn into tins wet with cold water and when set cut in squares and roll in confectionery sugar; nuts may be added when taken from the stove. Mrs. E. J. Gardell

BUTTER TAFFY—Boil 3 cups brown sugar, half cup molasses, quarter cup each of hot water and vinegar; when it crisps in cold water add two tablespoons butter, 1 teaspoon vanilla, cook 3 minutes; cool on buttered pans.
Miss Mary Hall

POTATO CANDY—One cup of hot mashed, baked or boiled potato, 2 cups of pulverized sugar or enough to make stiff balls, flavor with mapleine, add nuts or cover with chocolate. Mrs. E. B. Leek

PEANUT BRITTLE—Cook 2 cups sugar, 1 cup corn syrup, half cup water until bubbly; add 1 teaspoon butter, 2 cups shelled peanuts and cook until brown, stirring constantly; take from fire and beat in two tablespoons soda and half teaspoon vanilla; pour about on a well greased marble slab, keeping one mass, but do not spread with spoon; run a knife under to loosen it, take it by the edges and flop it over, stretch it at once, turn it over and stretch again; this hardens quickly and must be handled while hot. Mrs. John D. Edwards

CARAMELS—Three cups sugar, 3 cups corn syrup, 1 quart cream or milk and cream; cook sugar and corn syrup with half the milk until it forms a soft ball; add half the remaining milk and boil to soft ball again, then add the remaining milk and boil until it forms a firm ball; flavor with vanilla and cut when cool; if chocolate caramels are desired add one-third cup grated chocolate just before taking from stove; add chopped nuts if desired.
Mrs. John D. Edwards

BUTTER SCOTCH—One cup molasses, 1 cup butter, 2 cups powdered sugar, pinch of soda; boil until it just hardens in cold water; pour in thin sheets to cool. Mrs. Charles W. Rackett

COFFEE CANDY—Boil together without stirring, half cup of strong coffee and 2 cups sugar until thick enough to spin a thread; remove the pan to a dish of cold water and beat rapidly until it creams; stir in a cup of chopped nut meats, pour into a flat tin and cut into squares. Mrs. Chas. W. Rackett, Jr.

CHERRY FOAM—Two cups granulated sugar, half cup water; boil until it threads; add quarter teaspoon vanilla and pour upon beaten whites of 2 eggs; beat until stiff enough to drop from a teaspoon; press half a candied cherry on top or beat chopped cherries into candy and pour on buttered pans.
Mrs. John D. Edwards

FUDGE—Three cups sugar, one and one-third cups milk, 3 squares Baker's chocolate, 6 level tablespoons butter; cook milk, sugar until it boils; add melted butter and chocolate; cook until it forms soft balls in water; cool for 3 minutes; beat and pour in buttered pans. Mrs. Ralph Parsons

PINOCHE—Two cups light brown sugar, half can evaporated milk, 6 level tablespoons butter, three-quarters pound English walnuts; cook until it forms a soft ball in water. Mrs. Evelyn Parsons

POP CORN BALLS—One cup molasses, one-third cup sugar, butter size of egg, boil until it threads, take from fire and stir thick with popcorn and shape into balls. Mrs. W. D. Conklin

MACAROONS—Half pound almond paste, 1 pound confectionery sugar, whites of 3 small or 2 large eggs; drop from spoon and brown quickly. Mrs. Jennie Mitchell

PINOCHE—Three cups light brown sugar, 1 cup of sweet milk with a pinch of soda in it, butter size of an egg, 1 pound of chopped English walnuts; boil 15 or 20 minutes; take off stove, stir until stiff; put in nuts while stirring. Marie Dyer

LEMON COCOANUT FUDGE—One cup sugar, juice of 2 lemons, grated rind of one, halp cup of cocoanut, a little melted butter; stir all together, then let boil 12 minutes, take from fire, beat until creamy; pour on buttered tins and cut in squares. Miss Mary F. Hall

VASSAR FUDGE—One cup milk, 2 cups sugar, quarter cake chocolate, grated; butter size of a walnut, half teaspoon vanilla; let butter, sugar and milk reach a boiling point, add chocolate and vanilla; boil until it will form a ball in water; beat until thick, pour into pans and cut into squares. Miss Mary F. Hall

SUNNY BANK FUDGE—Two cups sugar, one brown and one white, half cup milk, 5 level tablespoons cocoa, cook until a little dropped from the spoon makes a soft ball in cold water; remove from fire, add nut meats, puffed rice, raisins or use plain with spoonful vanilla; beat until thick as cream; cool, cut in squares. Mrs. William Warner

PEANUT BUTTER FUDGE—Two cups powdered sugar, half cup milk, 2 heaping tablespoons of peanut butter; when mixture boils vigorously, cook five minutes, beat, pour in buttered pan and cut in squares. Mrs. Elijah Bennett

PUFFED RICE CANDY—Crisp and let cool one package of puffed rice; boil 2 cups of sugar, 1 cup of water, 2 tablespoons vinegar for five minutes, add three-quarters cup of molasses, butter size of an egg, 1 teaspoonful salt, boil until a few drops in cold water becomes hard and brittle; then pour in package of puffed rice. Mrs. N. T. Edwards

COCOANUT FUDGE—Two cups sugar, 1 cup milk, 1½ squares chocolate, butter size of walnut, 2 tablespoons cocoanut, 1 teaspoon vanilla; boil milk and sugar 8 minutes; add chocolate and boil until it threads; add butter, cocoanut and vanilla and take from fire; beat until it hardens, pour in greased pans. Mrs. Whitman Baker

UNCOOKED FUDGE—One pound confectioners' sugar, 4 tablespoons cocoa, 1 large tablespoon butter, melted; sufficient evaporated cream to make very stiff; put in buttered tins for 20 minutes; cut in squares; keeps well without becoming hard and dry. Mrs. Byron T. Barnes

CREAM CANDY—Two cups granulated sugar, 1 tablespoon of vinegar, 1 level teaspoon cream of tartar; add water to moisten sugar, boil until brittle; add half teaspoon almond extract; pour in buttered tin; pull until white. Mrs. W. D. Kelsey

PUFFED WHEAT CANDY—One cup sugar, 1 cup molasses, 1 tablespoon butter, 1 tablespoon vinegar or lemon juice; boil until it forms a hard ball in cold water; crisp puffed wheat in oven and stir in the candy until thick; turn in buttered tin and when cold cut in squares. Mrs. Clara Card Forsyth

SALTED PEANUTS—One quart raw peanuts, 2 tablespoons butter, 1 teaspoon salt; shell peanuts, pour boiling water over them and take skins off; put in oven to brown lightly; take out and pour melted butter over them; when thoroughly mixed stir in salt, let cool. Miss Florence Eichhorn

SEA FOAM CANDY—Three cups light brown sugar, 1 cup water, 1 tablespoon vinegar; stir until dissolved but no longer; cook until it forms hard ball when dropped in water; take from fire and let stand until it stops bubbling; pour into whites of two well beaten eggs; beat until it forms a ball when dropped on waxed paper; add 1 cup chopped nuts and 1 teaspoon vanilla and drop on waxed paper. Mrs. S. J. Kelsey

FRUIT PASTE—One cup each raisins, figs, dates, half cup nuts; put all through a food chopper and add 1 tablespoon each of orange juice and brown sugar; mix well; dust a bread board with powdered sugar and form the paste into a roll; cut in slices and dip each in sugar. Mrs. Dora Loper

CHOCOLATE CREAM FUDGE—Three cups sugar, ¼ cup corn syrup, 3 squares chocolate, ¼ teaspoon salt, 1 cup evaporated milk, ¾ cup nut meats; cook all (excepting nut meats) until it will form a soft ball when dropped in cold water; take from fire and beat, adding nut meats when it becomes cool.
Mrs. R. H. Gosman

SEA FOAM NUT FUDGE—Three cups light brown sugar, 1 cup water, 1 cup nuts, 1 tablespoon vinegar, 2 egg whites, vanilla; boil sugar, water and vinegar together without stirring after it is once heated, boil steadily until a little dropped in cold water forms a hard ball; have whites of eggs beaten stiff and when syrup has stopped bubbling add vanilla and chopped nuts; drop on waxed paper. Mrs. Orville Davis

FUDGE—Three cups granulated sugar, 3 squares chocolate, 1½ cups milk, 1 tablespoon butter, 1 cup chopped nuts, vanilla and 1 tablespoon hypolite; boil sugar, milk and chocolate together until it forms a soft ball in cold water; take from fire add butter, vanilla and hypolite, when cool beat until creamy, add nuts and pour in a buttered pan. Mrs. Orville Davis

ORANGE STRAWS—Cut orange peels into long strips with scissors, put in cold water and boil 20 minutes, change water, boil 20 minutes; change water again and boil 20 minutes; use cup for cup of orange and sugar and water to cover; boil till it hairs; drain and roll in granulated sugar.
Mrs. C. W. Rackett

MOLASSES CANDY—Two cups molasses, 1 cup sugar, 1 tablespoon butter; let boil till crisp when tried in water; put in pans and when cool pour over a little flavoring and pull; vanilla or peppermint may be used.
Mrs. D. Sheldon Miller

MISCELLANEOUS

RED CROSS COCOA—Two-thirds can condensed milk, 4 heaping teaspoons cocoa, 1 quart boiling water; let come to a boil and set where it will keep warm; This will serve 5 cups. Mrs. J. D. Edwards

STUFFED CELERY—Cut cleaned celery into four-inch pieces and fill the trough with a mixture of two-thirds cream cheese and one-third nuts chopped fine. Mrs. C. W. Rackett

CANNED CORN—Twelve quarts corn, 1 quart sugar, 1 quart salt, 1 quart water; mix and boil 10 minutes; seal hot in jars; soak in water to freshen before using. Mrs. E. M. Cartwright

LEMONS—Pack firm lemons in a box of beach sand if you buy them in quantities, and they will keep until needed. Mrs. Ira Baker

RAISED GRIDDLE CAKES—One cup each of buckwheat, cornmeal and flour; put in yeast cake and let stand over night; in the morning add a little molasses and pinch of soda. Mrs. A. B. Terry

PANCAKES—One and a half cups flour, half cup corn meal, 1 pint sour milk, 1 teaspoon saleratus and a little salt. Mrs. Joshua Edwards

QUICK BUCKWHEAT CAKES—One and a half cups buckwheat flour, 1 cup white flour, 1 egg, 2 teaspoons baking powder, 1 teaspoon salt, one and a half cups milk, 2 tablespoons of molasses may be added. Mrs. David Miller

FRUIT PUNCH—Boil 4 cups sugar, 8 cups water five minutes; add 2 quarts Apollinaris, 1 shredded pineapple, 1 quart cut up strawberries, 4 sliced bananas, juice of 6 oranges, juice of 3 lemons; the Apollinaris may be omitted and water put in its place; add other fruit as desired and thin with water; this will serve 25 persons. Mrs. C. W. Rackett

PUNCH—Pour 1 cupful hot tea over 1 cup sugar, add three-fourths cup orange juice, one-third cup lemon juice, 1 pint Apollinaris; strain over ice and add few slices of lemon and orange. Mrs. Ralph Boughton

BANANA FRITTERS—One-half cup flour, quarter cup cold water, 1 egg beaten, quarter teaspoon melted butter, half teaspoon baking powder; dip slices of banana in this batter and fry; serve hot sprinkled with powdered sugar. Mrs. N. T. Edwards

SMOKELESS PANCAKES—When baking pancakes, instead of greasing the griddle, have it clean and smooth and rub with a tablespoon of salt in a small cloth bag. Mrs. W. T. Lusty

CANNED STRAWBERRIES—Hull and wash fresh sound berries; add 1 cup sugar, 2 tablespoons water to 1 quart berries; bring to boiling point and simmer gently 14 minutes in enamel or acid proof kettle; remove from fire and allow to cool and remain over night in covered kettle; turn berries under juice 2 or 3 times while in the kettle; pack them cold in sterilized jars with the tops set on loosely; stirilize or boil 4 minutes; remove and tighten tops. Miss Lottie H. Miller

HOE CAKE—Scald 1 cup yellow corn meal, when cold add 2 cups white corn meal, 2 eggs not beaten, pinch of salt; thin with milk to consistency of pan cakes, pour on griddle in one sheet, cut in squares to turn, bake as pancakes; serve with syrup. Mrs. John D. Edwards, Sr.

PEAR SYRUP—Cook and drain pears; boil the juice with sugar, as for jelly, but boil till thick as maple syrup; is excellent on pancakes.
Mrs. Dora Loper

BREAD GRIDDLE CAKES—Soak bread over night in milk; use half cup flour and 1 egg to pint of bread crumbs; mix to thin batter with milk; use half spoon soda to each cup sour milk, or use 1 teaspoon baking powder to each cup of flour, if sweet milk is used. Mrs. Whitman Baker

INDIAN GRIDDLE CAKES—Two-thirds quart corn meal, one-third quart flour, one-half teaspoon salt, 2 heaping teaspoons baking powder, 2 eggs, 1 pint milk; sift together corn meal, flour, salt, sugar, and powder; add beaten eggs and milk, mix into a smooth batter; serve with molasses or maple syrup.
Mrs. John D. Edwards, Sr.

SOUR MILK GRIDDLE CAKES—Two and a half cups flour, half teaspoon salt, 2 cups sour milk, one and a quarter teaspoons soda, 1 egg; mix and sift flour salt and soda; add sour milk and beaten egg. Mrs. Edith Griffing

RICE GRIDDLE CAKES—Two cups boiled rice, 1 beaten egg, butter size of nut, melted, little milk, sugar, half teaspoon baking powder, flour enough to make thin batter. Mrs. A. B. Terry

WAFFLES—Two cups flour, 1 teaspoon sugar, 4 teaspoons baking powder, ½ teaspoon salt, 2 eggs, 2 cups milk, 3 tablespoons melted butter; add white of eggs beaten until stiff. Mrs. Herbert Lester

WAFFLES—One and three-fourths cups flour, 3 teaspoons baking powder, 2 tablespoons sugar, salt, ½ cup milk and ½ cup water mixed, 2 eggs, 2 tablespoons melted butter; mix dry ingredients thoroughly which have been sifted, with milk and water, then add beaten egg yolks and melted butter; fold in stiffly beaten egg whites and bake on hot waffle iron.
Mrs. Clinton Edwards

PINEAPPLE FRITTERS—Drain one small can pineapple and spread on four thinly rolled rounds of biscuit dough that has been spread with butter, sprinkle with sugar and fold edges together securely; butter both sides and fry in hot butter, turning often; mix the pineapple juice, 2 heaping tablespoons brown sugar and 1 tablespoon butter and boil till thick; pour over fritters and serve hot. Mrs. John Smith

PANCAKES—One egg, 1 pint flour, 2 teaspoons baking powder, 1 tablespoon sugar, salt, milk to make thin batter. Mrs. W. T. Baker

Sandwich Fillings

HAM AND EGG—Chop hard boiled eggs fine; use 1 tablespoon minced ham and 1 of mayonnaise to each egg, salt and pepper.

CHEESE AND PEPPER—Cream quarter pound cheese to a smooth paste with a little cream or milk, add 3 mild green peppers chopped very fine; pimentoes may be used in place of the peppers.

OLIVE AND MAYONNAISE—Chop stuffed olives fine, mix with mayonnaise spread with a generous hand.

WALNUT AND PIMENTO—Chop walnuts and pimentoes fine and mix with dressing.

CHEESE AND NUT—Beat cheese smooth with cream and mix with chopped nuts. Mrs. Herbert L. Mulford

CHICKEN SANDWICHES NO 1—Put cooked chicken through a food chopper and season with celery salt and little paprika; moisten with cream and spread between thin slices of white buttered bread.

CHICKEN SALAD SANDWICHES NO 2—Use above recipe, using mayonnaise for the moistening and inserting a lettuce leaf in each sandwich.
Mrs. H. L. Mulford

EGG SANDWICHES—Use one-third of quantity desired of finely chopped Bermuda onions, and two-thirds of chopped hard boiled eggs; moisten with salad dressing. Mrs. C. W. Rackett

TUNA FISH SANDWICHES—One can Tuna fish mixed soft with mayonnaise and chopped sweet mixed pickle. Mrs. Chas. R. Horton

NUT SANDWICHES—Equal parts chopped raisins and nuts moistened with mayonnaise. Mrs. Charles R. Horton

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